

Le Fil Rose

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Your main character trait ?
Kindness

Your favorite activity ?
I love hunting

Your favorite vineyard ?
Bordeaux, of course

Your favorite thing about wine ?
Working on developing it

Determination, enthusiasm, and passion: these are the keys to quality and the philosophy I try to apply in my vineyard. I represent the 4th generation of an authentic winegrowing family, which has handed down the love of work well done. I leave nothing to chance on the estate as I combine tradition and modernity with a perfectly structured vineyard, converting to organic farming and top-notch equipment, which allows me to devote myself solely to crafting rosé wines. Indeed, rosé wine is my specialty: the “Fil Rose” or rosé guideline of my winegrowing métier!



Le Fil Rose

BORDEAUX

Village: Soussac (Entre-deux-Mers)

Terroir: Soil of clay-limestone – North-South exposure – 20-year-old vines

Winemaking and ageing: Mechanical harvest. Vinified by pressing directly with a pneumatic press, perfect control of temperatures between 16 and 18 Celsius degrees during fermentation, which lasts from 2 to 3 weeks. Fining followed by filtration. Ageing in stainless steel vats.

Blend: 50% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon

Tasting comments: Pale in colour with a delicate bright pink hue. The nose is vibrant, with tangy candy aromas. The palate is supple, opening with a crisp, refreshing attack and distinctive estery notes. Generous, remarkably refreshing and highly drinkable, this is a beautifully crafted direct-press rosé !

Food and wine pairings: Marinated chicken skewers.

