



CHATEAU TOULOUZE

. DEPUIS 1798 .

*A Cabernet Franc rosé wine
that combines freshness,
fruitiness
and minerality.*



CHATEAU TOULOUZE
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FRANCE
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ROSE TOULOUZE

PDO BORDEAUX ROSÉ

DESCRIPTION OF THE ESTATE

Locality: Left bank of the Dordogne

Surface area: 59 ha

Yield: 5 200 bottles/year

Terroir: Gravel, gravelly sand, clay and iron, southern exposure

Grape varieties: merlot, cabernet franc, cabernet sauvignon, malbec

History: The vineyard has existed since the end of the 18th century (1798) and is featured in the first Féret editions

VINE GROWING

Density: 5,000 vines/ha

Soil tillage: Mechanical weeding and natural grass cover management, weeding of the interrow, 1 out of 2

Harvesting: Optical sorting

Yields: 50 hl/ha

VINIFICATION OF ROSE TOULOUZE

Variety: Cabernet franc from a plot selection Vat Room: 150 hl stainless steel vats, thermoregulated

Pressing: Direct

Maturing: 12 - 14 days with temperature maintained between 16 - 18 °C

Bottling: At the Château

Production: 5 200 bottles

Warehousing: Temperature-controlled storage

TASTING NOTES

Extracted by direct pressing of Cabernet Franc grapes, this rosé wine seduces with its freshness and fruity aroma of strawberry and raspberry. It offers a lovely minerality, a supple palate and easy-drinking fruit. It is the perfect wine to gather friends for a convivial moment over an aperitif. It also pairs well with seafood or pasta at any time of the season.

To be enjoyed preferably during the year.

Serving Temperature: 8 - 10 °C

www.chateau-toulouse.fr