

AOC GAILLAC
CHATEAU LABASTIDIE ROSE 2012

- Grape:

65% Syrah
35% Fer Servadou

- Wine Making:

“Rose pressing” without maceration,
vinified at low temperature (16 °)
and aged on the lees (13 °).

- Tasting notes:

Pale pink color with orange highlights,
beautiful shine, clear.
Tears quick and tight.
The fresh and fruity nose develops notes of
white flower, rose, raspberry and gooseberry.
On the palate, the attack is supple with
a fresh evolution.

- Food Pairing:

This fresh and fruity wine is ideal as an aperitif,
or served with a barbecue, pizzas, asian food.

- Service:

Served from 6 to 10° C.

- Ageing Potential :

Can be stored 4-5 years.

