

PINK PEAK AOC BORDFAUX ROSÉ

PRESENTATION

Perfection is the key word when it comes to the winemaking process of this rosé! Passion, perfect grapes, harvest very early in the morning or at the end of the night.

We carry out a vinification where freshness is developed while respecting the fruits so that the palate can be captivated by the aromatic complexity of this wine.

Finally, to make this moment unique, we ensure that nature offers Pink Peak the best it has, in a land where expression and personality make it a "mountain" among the highest, thought modest, lands of Bordeaux!

The Pink Peak is above all a rosé of pleasure, freshness, balance, conviviality and therefore good times.





TECHNICAL INFORMATION

Soils: soils and basements made of maritime fossil limestone and rocky soils interspersed with clay rich in iron ore and red clay.

Grape variety: 100% Merlot noir

Age of the vineyard: 25 years

Density: from 5 600 to 7 000 vines / hectare

Vinification:

- Harvest after selective sorting in the vineyard
- Total destemming
- Manual and mechanical sorting
- Cold maceration for 24 hours
- Bleeding and direct pressing methods
- Aging on lees from 4 to 6 months



