



Le Grand Bouqueteau

Le Grand Bouqueteau is attached to the Chateau du Coudray Montpensier. That vineyard has been mostly planted by the Feray Family in 1999. 3 Hectares of old vines already existed at this time. The cellar has been built next to it in a lieudit named "Le Grand Bouqueteau".

2020 has been a very dry and warm summer. Harvest started for the rose around September 18th. Very small yield. We harvested early morning in order to get cold grapes and preserve the acidity. We did very gentle press to preserve as much freshness and balance as possible.

LE GRAND BOUQUETEAU ROSE 2020

HARVESTING:

Mechanical harvest mid-September.

WINEMAKING :

This is a direct press rose wine.

From the harvest, we put the grape in the press and this is enough to get the clear pale rosé that we are looking for.

The fermentation looks like a white wine fermentation at low temperature (16 to 18°C or 65 to 68°F)

MATURING:

This wine has been racked twice and bottles on Monday January the 25th 2021

TASTING NOTES:

- Clear pale Orange.
- Floral notes with citrus and english sweets hint.
- Dry and very aromatic with a nice long finish and a very pleasant after taste.
- To drink until end of 2020

RECOMMENDED FOR:

- BBQ, white meat, salad, pizza.
- Any light lunch
- Great by itself.

Serve at 8-10°C

