

# Cuvée Héritage

**Rosé 2018** 

The new vintage "Heritage" symbolizes the family know-how and passion. Concentrate of fruits of the forest this premium vintage with intense freshness offers you the full expression of a fabulous terroir and will help you savor your most special moments.

#### **GRAPPES**

Grenache 40% Syrah 40% Cabernet Sauvignon 20%





**Alcohol**: 13,5% **Volume**: 75cl, 150cl

### **ELABORATION**

Reasoned culture. Respect the environment Night harvests. Sorting and pressing.

Direct pressing, fermentation and aging in thermo-regulated stainless steel tank.

#### **TASTING**

EYE: bright and shiny, powdery white peach, litchi NOSE: fragrant and greedy, rose, fresh strawberry

MOUTH: rich and ample, floral notes (honeysuckle), berries, a rosé of gastronomy

# **SERVICE**

Between 44°F and 48 °F

# WINE PAIRINGS:

The elegance, balance and finesse of the aromas of this cuvée will be appreciated as an aperitif and throughout a meal. Possible agreement with a carpaccio of beef, ceviche of sea bream, fatty fish, filet mignon of pork.

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