

# LA MOULINIÈRE

## BORDEAUX ROSÉ



### HISTORY

- ❖ Grapes are grown at Château Loumalat, located in the northern part of Bordeaux right bank : Cote de Blaye.
- ❖ Limited yield : 50 hl/ha
- ❖ Label depicts « La Bourse Maritime » , historical location in Bordeaux where wine trade took place until the 19<sup>th</sup> century.

### GRAPES VARIETIES

- ❖ 100% Merlot

### WINE MAKING

- ❖ Sustainable agriculture.
- ❖ Direct pressing.
- ❖ 24hours cold racking of the must.
- ❖ Fermentation alcoolique en cuve inox thermostatée à 14°C
- ❖ Fermentation in stainless steel vats at 57°F.
- ❖ Maturation on fine lees.

### TASTING NOTES

Pale pink color with light purple reflects.

On the nose, La Moulinière Rosé reveals an elegant aromas such as a rich powerfull bouquet.

Supple attack with a great freshness on the palate, the evolution is velvety smooth with a good balance of red fruits and english candies aromas.

### FOOD PAIRING

Best served chilled for aperitive with tapas or a cesar salad.