



## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: <b>225</b>		REGION: <b>Bordeaux, France</b>	
APPELLATION: <b>Bordeaux AOC</b>		VINTAGE: <b>2020</b>	ALCOHOL: <b>12.5%</b>
PRODUCER: <b>Barton &amp; Joyeux</b>		ATTRIBUTE: <b>Vegan</b>	
WINEMAKER: <b>Damien Barton &amp; Benjamin Joyeux</b>			

### GRAPES:

100% Merlot

### TERROIR:

Clay-limestone plateau in the Entre-deux-Mers

### VINES:

30 year old vines, from a 2 hectares parcel. Machine harvested.

### VINIFICATION:

Merlot grapes are directly pressed to obtain a light pink hue and fresh fruity flavours. Fermented in thermo-regulated stainless steel vats. No sulphites added during fermentation, only limited on bottling to preserve freshness.

### MATURATION:

Maturation in stainless steel vats. Bottled within a year of harvest.

### TASTING NOTES:

This Bordeaux rosé wears a pretty, salmon pink dress. Aromas of red fruits and raspberries. Generous and fruity on the palate; volume, balance and length are combined to give it the utmost elegance.

### PARING SUGGESTION:

A delicious aperitif, also try this with a tuna Niçoise salad, Greek feta salad or barbecued lamb skewers.

### SERVING TEMP:

10-12°C

### AGEING POTENTIAL:

Up to 2 years

