



Vignobles
CHATELIER
CANTELAUDETTE 33500 ARVEYRES

**Château
d'Aveyres 2015**
CUVÉE PRESTIGE
AOC Bordeaux Rosé



Gencode :
3397253076003



Geographical location :

Between Bordeaux and Libourne, the vines lie on the plateau overlooking the Dordogne. The river and nearby ocean contribute to the mild climate.



Grape variety and soil :

Soil : **Silt and clay-sand**

Grape variety : **100 % Merlot.**



Growing methods :

All of the canopy management tasks are vitally important for good air circulation around the grapes and to optimize the ripening process.

- **thinning of shoots** to prevent overcrowding of the vegetation
- **removal of late-ripening bunches** at the start of véraison (when the grapes change colour).



Vinification :

The grapes for the rosé are picked separately, before those for the red wines, to avoid excessive ripeness, and keep a little acidity. The grapes are then sorted on a vibrating table. Direct pressing of the grapes, where we then apply white wine methods of vinification. There is a cold settling phase and then a controlled low-temperature fermentation.



Dégustation de notre œnologue :

Pale pink colour; this wine offers an aromatic palette with scents of dried apricot, nectarines, and redcurrants. **The Merlot brings roundness, while the direct pressing and low-temperature vinification brings freshness and vivacity,** overall, there is a **very pleasant well-balanced fruitiness.**

Your winegrower's recommendations:

Serve between 10 and 13°C.

The sign of a well-made rosé is flexibility, **it can adapt to any occasion,** from "tapas" style aperitifs and charcuterie, to summer salads, barbecues, exotic dishes, and then continue to be enjoyed... late into the night.

Jean-Michel Chatelier, Owner - Winegrower

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