



# VILLA CAILLETEAU ROSÉ 2024



## Bordeaux Rosé PDO

**GRAPE VARIETIES:** 80% Cabernet Sauvignon - 20% Merlot

**CERTIFICATIONS :** Organic & Vegan

**SOIL:** Sandy Clay

**CLIMATE:** Oceanic

**GROWING SEASON:** 2024 is a late, relatively cold, and humid vintage. A special attention was given to the certified organic vineyard to prevent mildew damage to our beautiful grapes. Finally, after several cool periods, the Cabernet Sauvignon reached exceptional maturity, offering an aromatic wine.

**HARVEST AND AGEING :** Night-time harvests, direct pressing in a pneumatic winepress. Cold fermentation (17°C) and ageing on the lees with stirring in stainless-steel vats.

**TASTING NOTES :** Pale pink color with intense fruity and floral aromas. Refreshing on the palate with notes of strawberries and citrus, culminating in a long, and elegant finish. This wine is perfect as an aperitif, or paired with mixed salads and Mediterranean cuisine.

**AGEING POTENTIAL :** 3 years

**ALCOHOL :** 12.5% abv. pH: 3.30 - Sugar: 1,8 g/l



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