

Château Bonisson

La Petite Causerie Rosé Bio

Coteaux d'Aix-en-Provence AOP

Grape Varieties: Grenache Noir (45%), Syrah (40%), Cinsault (10%), Cabernet Sauvignon (5%)

Wine-growing process: We work our soils in the respect of the environment: plowing is done by horses, natural protection of the vines, manual harvesting.

Wine-making process: Harvest is done early in the morning, the grapes are placed in a cool room overnight before de-stemming and crushing, cold press, the juice settles in a vat and then goes through a temperature- regulated fermentation.

Annual production: 10 000 bottles.

Tasting: Mineral aromatic expression revealing aromas of camphor, citrus and lemon.

Tonic mouth with notes of fresh citrus and an acidity being persistent for a fresh and salivating final.

To be consumed within 2 years.

To be served at 9°C/48°F. Alc. 13%

