











AOC Bordeaux, Bordeaux, France

A pleasure wine to celebrate the summer together with friends or as a couple. It is a yummy and fresh wine.

This rosé wine made from Merlot plots in the Saint-Emilion district gives an opportunity to discover the terroir of our winegrowers in a different light.

PRESENTATION

The label pictures a Modern art luxuriant garden. Its shapes and colours reveals with fantasy the know-how of our winegrowers. It is an invitation to enjoy the summer cheerfully.

TERROIR

Sandy & clay- limestone soils

IN THE VINEYARD

The grapes are harvested in the coolest hours.

HARVES1

08/09/2023

WINEMAKING

After pressing, the juices are settled at low temperature and fermentation takes place at cold temperature.

VARIETAI

Merlot 100%

12 % V∩I

Contains sulphites.

SERVING

Serve chilled, between 6° and 8° C.

VISUAL APPEARANCE

A beautiful pale robe, exhibiting clarity and brilliance, adorned with shimmering silver highlights.

AT NOSI

Lemony nose with hints of red fruits.

ON THE PALATE

On the palate, we experience a lively and fresh attack, with notes of small red fruits as well as a sweetness reminiscent of exotic fruits and citrus.

FOOD PAIRINGS

Fleur de Fonrozay fits any happy time. Can be enjoyed as an aperitif wine or can be served during summer dinners. Pair it with bream ceviche with citrus fruits or marinated pork with Espelette pepper or just be creative!







