



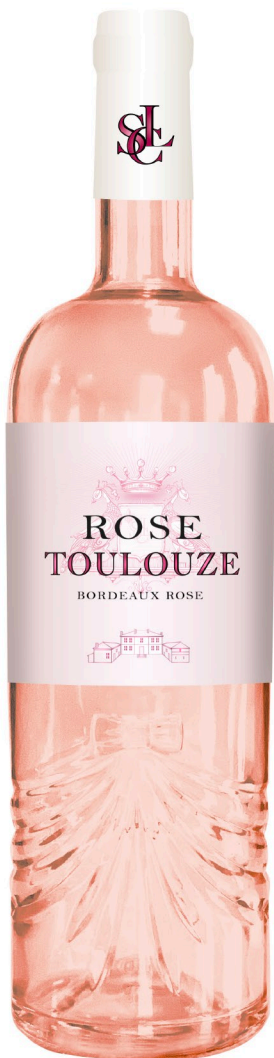
# CHATEAU TOULOUZE

. DEPUIS 1798 .

## ROSE TOULOUZE . 2021 .

PDO BORDEAUX ROSÉ

*A Cabernet Franc rosé wine  
that combines freshness,  
fruitiness  
and minerality.*



### DESCRIPTION

Locality: Left bank of the Dordogne

Surface area: 2 ha

Yield: 5 200 bottles/year

Terroir: Gravel, gravelly sand and clay, southern exposure

Grape varieties: 100% cabernet franc

History: The vineyard has existed since the end of the 18th century (1798) and is featured in the first Féret editions

### VINE GROWING

Density: 5,000 vines/ha

Soil tillage: Mechanical weeding and natural grass cover management, weeding of the interrow, 1 out of 2

Harvesting: Optical sorting

Yields: 50 hl/ha

### VINIFICATION

Variety: Cabernet franc from a plot selection Vat Room: 150 hl stainless steel vats, thermoregulated

Pressing: Direct

Maturing: 12 - 14 days with temperature maintained between 16 - 18 °C

Bottling: At the Château

Production: 5 200 bottles

Warehousing: Temperature-controlled storage

### TASTING NOTES

Extracted by direct pressing of Cabernet Franc grapes, this rosé wine seduces with its freshness and fruity aroma of strawberry and raspberry. It offers a lovely minerality, a supple palate and easy-drinking fruit. It is the perfect wine to gather friends for a convivial moment over an aperitif. It also pairs well with seafood or pasta at any time of the season.

To be enjoyed preferably during the year.

Alcohol Content: 12.5% vol.

Serving Temperature: 8 - 10 °C

CHATEAU TOULOUZE  
40 route de Toulouse 33870 Vayres  
FRANCE  
contact@chateau-toulouse.fr

[www.chateau-toulouse.fr](http://www.chateau-toulouse.fr)