



# CHÂTEAU GANTONNET

## SIMPLEMENT BORDEAUX



### Château Gantonnet 2023 Bordeaux Rosé

60% Malbec, 40% Merlot



**VINTAGE 2023:** The 2023 vintage defied unstable weather conditions, with a season start marked by stormy rains and a high pressure from mildew. These challenges demanded increased vigilance and efforts, but our vineyard showed remarkable resilience. Bud break in mid-April and flowering at the end of May paved the way for veraison in late July, barely affected by the mildew. Harvest began on August 30 for whites and September 12 for reds, thanks to a scorching end of summer that favored optimal maturity. The 2023 vintage promises quality wines, reflecting our commitment and passion for our vineyard.

**TERROIR:** The terroir of the estate, with its clay plateau and limestone subsoil, gives our wines their uniqueness. The clay retains water, and the limestone ensures optimal drainage, offering balanced and fresh wines.

**VINIFICATION AND AGEING:** Direct pressing to obtain a very pale color. The juice is kept cold for two days before settling. The alcoholic fermentation takes place in stainless steel tanks at low temperatures to preserve the aromas. The wine is aged in vats on fine lees for four months until bottling.

**TASTING:** A blend of Merlot and Malbec, our rosé highlights a pale, rose petal hue. It will seduce you with its notes of tart red berries, harlequin sweets, and its subtle hints of acacia flowers, all punctuated with a more mineral touch. A delightful treat, its mouth is both luscious and balanced, velvety and vibrant on the finish (tasted on 01/30/2024).

**FOOD AND WINE PAIRING:** The rosé from Château Gantonnet, bright and refined, is the perfect partner for summer salads and grilled fish. It is also essential for wetting the appetite as an aperitif, celebrating the diversity and vivacity of flavors.

**ALCOHOL CONTENT:** 12,5°

