



CHÂTEAU GANTONNET

SIMPLEMENT BORDEAUX



Château Gantonnet 2024 Bordeaux Rosé

60% Malbec, 40% Merlot



VINTAGE 2024: The 2024 vintage was affected by excessive rainfall in the spring, which led to flower shatter and mildew on the grape clusters. Despite these challenges, we achieved a healthy harvest with lower alcohol levels than the previous vintage.

The wines are fresh and generous.

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: Our rosé reveals a pale, luminous color. The nose charms with aromas of tangy red berries, candy notes reminiscent of "Arlequin" sweets, and delicate hints of acacia flowers, lifted by a subtle mineral touch. On the palate, the smooth texture and freshness are perfectly balanced, leading to a lively and refreshing finish.

FOOD AND WINE PAIRING: Our rosé pairs beautifully with summer salads, grilled fish, fish tartare, or, for a vegetarian option, a vegetable tart.

ALCOHOL CONTENT: 12°

