

# Rosé des Sables



## Vin de France

This elegant rosé, with Cabernet Sauvignon dominance, will seduce you by its freshness and liveliness. It develops white-fleshed fruits and citrus aromas.



**Cépages** : 70% Cabernet Sauvignon – 30% Cabernet Franc



**Soil** : Clay-Limestone



**Vinification** : Samples of grapes are taken and tasted in order to harvest them at optimum ripeness ; pressing with selection of must ; 3 to 6 days of cold stabilization ; thermo-regulated alcoholic fermentation at lower temperature ; maturing on the lees during 3 months to obtain aromas and rounded taste ; blending ; bottling.



### Tasting



Beautiful clear colour.



The nose is sharp, with white-fleshed fruits and citrus aromas.



Lively on the palate, with a long lasting freshness.



### Service :

Serving between 8 and 10°C.  
This wine is excellent for aperitif or with exotic and spicy meals.

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# VIGNOBLES DULON

1630 Route du Moulin – 33760 Soullignac

[www.vignobles-dulon.com](http://www.vignobles-dulon.com)

[info@vignobles-dulon.com](mailto:info@vignobles-dulon.com) - +33(0)5 56 23 69 16

