



**ROSÉ  
DE  
CHAMBRUN  
VINTAGE 2019**



**ABV : 12.59% alc/vol**

**TA : 3.66**

**Sugar residual : 0.8**

**Created in 2019** from a high quality Cabernet Franc plot at Château de Chambrun. With this cuvee, we would like to represent this famous red wine terroir under a different way with an elegant and sensual bottle shape.

This very « pale » rosé doesn't have any sugar left. It deserves its very rich aromatic range to a top grape variety showing the best best on Chambrun terroirs : le **Cabernet Franc**.

#### **BLENDING**

**100% Cabernet Franc**

#### **TERROIR**

Surface: **0.9 hectares**

Soil: Sandy clay

Surface : Gravel

Planting density: 6500 vines / ha

Average age of vines: about 32 years old

#### **WINEGROWING**

4 ways of grass growing : earthing / unearthing

Integrated grass growing

**Organic process** in conversion since 2017

#### **WINEMAKING**

**Hand harvest at 6.00am on Monday, September 9th**

Sorting table with **AIRFLOW** system

Direct and **flash pneumatic pression under CO2** to preserve the fruit potential.

Vinification in our new Italian concrete tanks, wall thermoregulated.

Tank ageing lasts 4 months

**Bottling** : 30 January 2020

#### **TASTING NOTES**

Intense strawberry and raspberry aromas supported by a natural freshness.

In mouth, fresh red fruits aromas well balanced without an excessive level of alcohol or acidity.

**Vignobles Moncets & Chambrun**

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