

JOSÉ 2022 Saint-Nicolas-de-Bourgueil
Frédéric MALIBEAU

A José of very short maceration, pressed slightly. It reveals itself colored and intense, releasing pretty aromas of red berries.

Grape variety : Cabernet Franc

Terroir : Sand and gravel.

Vinification : After experiencing a slight press, cabernet franc grapes macerate for 24 hours. This rosé is then aged for 6 months in vats. Yeasts are indigenous and wine has low sulphites, 10 mg/L total.

Tasting notes : Dress of grapefruit color. The nose combines accents fond and tender of red fruits close to raspberry. In palate, it is greedy and very salivating because of its freshness. Balanced and long enough

Annual production : 3000 bottles

Viticulture : Manual harvest, cultivation organic and biodynamic. Sowing rye, clover and vetch are our best allies to feed our vines about thirteen years old and preserve biodiversity. None insecticide is used in our vines.

Garde : Refresh your taste buds with this magnificent rosé until 2024.

Matching : Dare José! It will be perfect to the aperitif, served with a gaspacho, tapenade and grilled fish. Serve between 8°C and 10°C.