

BEAUJOLAIS ROSÉ 2013

BC Wholesale \$14.60 (SPEC)

+302083

This Beaujolais Rosé is from a very small production of the aromatic Gamay Noir of the region, harvested manually to preserve the fresh, subtle flavours.

Light pinkish in colour, on the nose it has aromas of small forest berries, and on the palate its light structure boasts a charming eloquence of fresh berry flavours and hints of flinty minerality, delivering subtle complexity with great character.

This beautifully fresh wine can be enjoyed on its own and is excellent when paired with salmon and fish dishes, fried foods, exotic Asian and spicy dishes, pizza and Italian appetizers, aperitifs, cocktails and desserts.

Operating since 1630, the **Château Bonnet** family estate is located in the heart of the **Beaujolais Crus** in southern Burgundy, with vineyards extending over 20 hectares throughout Chénas, Juliénas, Moulin-à-Vent and Saint Amour. Since 1999, vines have been cultivated with an emphasis on sustainable farming. Grass and flower beds are planted between rows allowing natural pest control. All viniculture, harvesting and vinification is 100% manual and estate-based.

Technical Data

Gamay Noir 100%, manually harvested and processed

Average Age of Vines: 25 years

Yield: 52 hl/ha

Soil: Silica sand (porphyry, shale, diorite and manganese) from alluvial granite

12.5% alc./vol.

Case 12 x 750 ml





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