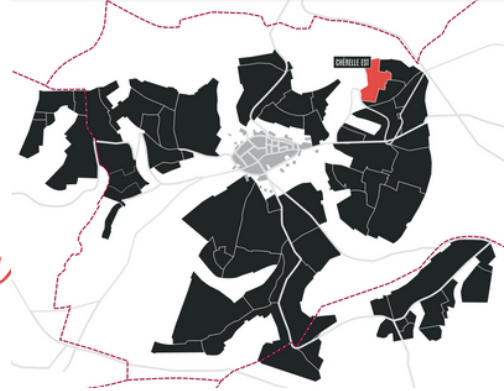




Caves Baptiste Bienvenu



Côteaux Bourguignons "Rosé"

[A fresh and gourmet wine that will enchant your taste buds with its coolness.]



Terroir •

Appellation: Côteaux Bourguignons rosé

Localities of the harvested plots: Chérelle Est.

For the production of our Rosé, the vines are cultivated in the Beaujolais region as well as in the village of Irancy, which is situated 15 km from Auxerre in a picturesque valley adorned with vineyards and cherry trees.

In Irancy, our terroir consists of a clay-limestone composition, with clay containing varying proportions of limestone. This distinctive terroir originates from the Kimmeridgian era, dating back to the Jurassic period, and belongs to the geological region of Aube.

Surface area •

We harvest 2 hectares to produce our Rosé.

Annual production •

Between 13,000 and 15,000 bottles of Rosé.

Grape variety •

Rosé wine composed of 1/3 Pinot Noir variety, 1/3 Pinot gris grape variety and 1/3 Gamay variety.

Average age of the vine •

30 years.

Work of the vine •

We employ the simple Guyot pruning technique for pruning these vineyard parcels. The grapes are carefully harvested at full maturity, ensuring optimal flavor development.

As for sustainable cultivation practices, we prioritize mechanical soil maintenance throughout the year, utilizing mechanical methods to avoid the use of chemical herbicides for weeding. This approach helps us maintain a sustainable and environmentally friendly approach to vineyard management.

Vinification •

The juice is taken from double-bottom trailers, which is why there is very little contact between the berry film and the juice. This practice results in pale, rich and expressive rosés.

Ageing •

100% in stainless steel tank for 6 months.

Character of the wine •

This dry and fruity wine amazes with the power of its persistent aromas. The intense and warm palate develops for a long time. To drink now or to keep from 1 to 3 years.

Robe •

Pink.

Nose •

The nose will delicately reveal gourmet aromas of fruits such as peach and lychee.

Tatse •

A crunchy mouth that offers a tangy touch bringing a lot of freshness

Food and wine pairings •

It will go perfectly with your starters, grills or exotic dishes, or it can also be served as an aperitif.

Service •

Serve between 10 and 13 degrees. Alcohol content: 12.5%.

Container available for sale •

75 cl

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION