



CHÂTEAU DE LYDE

BORDEAUX ROSÉ



Château de Lyde is a splendid edifice, most of which dates from the 17th century, we find the year 1622 engraved in the courtyard of the Château. The Garlot family bought the Château de Lyde in 1993, they undertook major renovations, thus bringing back the classified historic Monument Château all its splendor from the past.

Its chapel, decorated with a famous painting by the artist Larreydi, is listed as a historic heritage ; Masses are still said there.

The estate had been split in 1973 and the vineyard is now operated by the Gonfrier family. Located in the town of Baurech 22 kilometers south-east of Bordeaux, it enjoys a magnificent gravelly soil on hillsides exposed to the south, which promote the excellent maturity of the wines thanks to optimal natural drainage.



A.O.C.: Bordeaux rosé

District: Baurech

Vineyard surface area : 20 hectares

Terroir: Clayey-gravelly slopes

Grape varieties: 50% Merlot
50% Cabernet Sauvignon

Average vine age: 15 years

Viticulture: Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity. Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches. Mechanical grape harvesting.



The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

Vinification: The grapes are selected according to their aromatic potential by tasting of the berries. After destemming, they are delicately pressed in a pneumatic press under inert gas. Fermentations are carried out in stainless-steel tanks at low-temperature (18-20° C).

Ageing: In stainless-steel tanks, on fine lees, protected from the oxidation process.

Tasting notes:

Beautiful pale pink colour, floral nose with hints of grapefruit with a lovely straightforward and fresh lively finish. To be enjoyed as an aperitif, with salads, grilled meats or seasonal fruit. To be drunk chilled, ideally at 11°C.



VIGNOBLES GONFRIER
BORDEAUX