



DUC DE VIGNY

BORDEAUX ROSÉ



Since 1997, the Vignobles Gonfrier have developed their grape-buying activity, purchasing grapes from some forty partner winegrowers, in accordance with our production specifications and overseen by our technical staff. The resulting wines are vinified and aged by our own œnologists at our Chais de Rions site. Rions is a beautiful medieval city that has been fortified back in 1253. The Duc which means "Duke" in English used to have the authority upon the district he used to serve in. Our territory has been drawn by the stories made from those local lords who contributed to the development of the Bordeaux wines as well. This wine pays them homage.



A.O.C. : Bordeaux Rosé

Vineyard surface area : 10 hectares

Terroir : Clayey-limestone slopes and gravelly plateau

Grape varieties : 40% Merlot
40% Cabernet Franc
20% Cabernet Sauvignon

Average vine age : 20 years

Viticulture : The grapes are grown on partner properties, where we participate in caring for the vines and overseeing the vineyards' health all year long.

Vinification : The selection of the grapes is done on their potential after tasting the berries. After destemming, the grapes are directly pressed in a pneumatic press under inert gas. Fermentation takes place in temperature-controlled vats (18-20°C). The wines are then aged on fine lees to protect them from oxidation.

Ageing : In stainless-steel tanks.

Tasting notes :

A lovely pale pink color, a generous nose marked by white fruits and red berries such as redcurrant and wild strawberries.

A nice light round palate with a fresh and lively finish.



LES CHAIS DE RIONS