



Axel des Vignes

Bordeaux – Appellation d’Origine Protégée



Soil type

Clay and limestone soil

Vinification

Traditional Bordeaux Wine- making, Yield Mastering, Polyphénol Analysis, Temperature Mastered, Pneumatic pressing. A few hours of pellicular maceration for a better extraction of colour and varietal aromas. Low-temperature maceration then produces a fresh, and fruity wine.

Grape blend

60% Merlot
30% Cabernet Sauvignon
10% Cabernet Franc

Ageing

Grapes are harvested during the end of September and early October. The wine is aged in stainless steel tanks for 6 months

Tasting notes

The color is salmon-pink. The bouquet releases a whole host of fruit aromas: raspberry, cassis and sweet candies. Extremely lively and fresh on the palate. The union between the two cabernets provides aromatic complexity combining fruits and flowers.

Serving tips

Axel des Vignes rosé is excellent as an aperitif or with light, aromatic and exotic cuisine or you can serve it at 8°/10° with salad and grilled meat.