

# Rosé VDF

*Sophie Bertin*

## 2025 promises to be a great vintage.

A mild spring and a hot, dry summer with a few rare showers. The harvest began on 4 September and ended on 11 September. We harvested fully ripe grapes, sweet and fragrant. The quantity was rather low, but the quality is exceptional. The wines will have a concentrated and aromatic profile, offering excellent ageing potential.



**Grape variety** 80% pinot noir and 20% côt



**Terroir** Both grapes varieties flourish on clay and limestone soils.



**Vinification & maturation** Picked at optimum maturity, the grapes are pressed as soon as they are harvested, just as for white wines.

There is a short time of contact between the grape juice and the skin, and as a result, the colour is light. The next operations : fermentation, maturing, stabilization and clarification are the same as those used for white wines.

**Ageing** The wine is then resting on its fine lees in thermoregulated stainless steel tanks until the bottling at Springtime.



**Tasting** A red fruit basket... The nose expresses fresh fruits and has a nice foral notes. In the mouth, this rosé is soft with nice taste of wild berries and delicate spicyness.



**Service** 8°C to 10°C

**Food pairing** Great companion of summer food such as grilled meats, salads, it also goes marvellously with your cocktail dinners, exotic meals and asian cuisine.

**Ageing potential** : 2 years depending on the vintage.

