



1^{ER} ALEXIS LICHINE

BORDEAUX ROSÉ AOP

Bordeaux Rosé

Soil

Clay-calcareous hillsides, sandy-clay.

Grape varieties

40% Merlot, 30% Cabernet franc and 30% Cabernet-Sauvignon.

Location

Entre-deux-Mers.

Vinification

The grapes are picked by machine. Fermentation takes place at 15°C in stainless steel vats. The wine is aged over fine lees.

ALEXIS LICHINE & C^o

A Signature of Quality

TASTING NOTES

Colour

A fresh, salmon pink colour.

Bouquet

Elegant and fruity, it is also expressive.

Taste

Fresh, it reveals its balance.

Serving suggestion

This wine will be the ideal partner for aperitifs, salads and also barbecues.

Serving temperature

8 to 10°C.

Cellar potential

18 months.

www.alexislichine.com

