



CHATEAU SUAU

Bordeaux Rosé 2016

AOC Bordeaux Rosé



Location : The vineyard is situated in the Cadillac Côtes de Bordeaux appellation, and encompasses 66 hectares. The vines, planted in gravel and clay « terroir », benefits from favorable south-south-east facing slopes and plateaus.

Cultivation : Organic winegrowing

Certification : ECOCERT, NOP, ISO 14001 (winery management)

Grape varieties :
100 % Cabernet Sauvignon

Density : 5000 to 7000 feet/ha

Vinification : Gentle slow pressing of the Cabernet Sauvignon, fermentation in regulated stainless steel tanks at low temperature. Early release.

Production : 5000 bottles of 75 cl with screw caps

œnologist : Michel Rolland

Tasting : This rosé reveals a beautiful nose of raspberries combined with candies aromas. On the palate it is light, fresh, fruity, with a vibrant finish.

Serving temperature : 8°-10° C

Bottle life : 2-3 years



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