

Rosé VDF

Éric Louis

2025: our own "Big Five"

The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance.

Despite modest yields caused by spring "coulure" and summer drought, every step of the harvest took place under optimal conditions.

The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.

The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."



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 floral notes. In the mouth, this rosé is soft with nice taste of wild berries and delicate spiciness.



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.

