



# Rosé Vin de France

## Éric Louis

2023: an amazing harvest !

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. Spared by spring frost and hailstorm, we got a full harvest. We don't like to say that a harvest was outstanding because the term "outstanding" is used so much that it almost loses its unusual character. However, the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes..



### GRAPE VARIETIES

80% pinot noir et 20% côt



### TERROIR & VINEYARD

The both grape varieties flourish on clay-limestone soil.



### WINEMAKING

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.

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



### TASTING NOTES

**A red fruit basket...**

The nose expresses white flesh fruits and has a nice floral side. The mouth is focused with a wonderful homogeneity from the beginning to the end. A lot of length in mouth with minerality. The cuvee delivers a superb richness and is surprisingly generous. Great typical and elegant rosé wine !



### WINE & FOOD

**Serve between 8° C to 10°C**

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

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



Courtesy of BIVC