

COULEURS DE TOULOUSE-LAUTREC ROSÉ 2023

AOC Bordeaux Rosé

DELICATE IN APPEARANCE YET FULL OF CHARACTER. THIS ROSÉ CAPTURES THE FRESHNESS AND EASY ELEGANCE OF A WARM SUMMER AFTERNOON.

Merlot 40% · Cabernet Sauvignon 30% · Cabernet Franc 30%

TASTING NOTES

Bright aromas of gooseberry and raspberry lead into a graceful, silky palate, while amphora maturation brings purity, texture and subtle depth. Cabernet Franc and Merlot combine beautifully, creating a light, refined rosé with an elegant salmon hue and a pleasantly persistent finish.

FOOD PAIRINGS

Enjoy as an aperitif, with charcuterie. Also pairs well with spicy dishes and grilled meats.

TERROIR

Clay-limestone plateaux. Gravelly soil composed of gravel, rolled quartz and large sand particularly favourable to the vine's cultivation. Sustainable agriculture. Mechanical harvest.

VINIFICATION

Blend of Cabernet Franc and Cabernet Sauvignon juice. Cold fermentation in stainless-steel tanks preserves the wine's aromas, freshness and fruit purity.

LABEL ARTWORK

Label: La Passagère du 54 – Promenade en yacht", 1896, Henri de Toulouse-Lautrec. © Musée Toulouse-Lautrec, Albi, Tarn, France.



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code	MV-CTL05-2023
Wine Variety	Rosé
Cuvée	Couleurs de Toulouse-Lautrec
AOP	AOC Bordeaux Rosé
Wine Estate / Winemaker	Château TL Charles Estager
Country	France
Region	Bordeaux
ABV	13.5%
Vintage	2023
Ageing	Stainless steel tanks
Cellaring	2025-2038
Bottle Size	75 cl
Closure	Cork
Case Size	6 x 75 cl
Serve Temp.	10-12 °C
Allergens	Contains Sulphites
Residual Sugar	0.4 g/L
Total Acidity	3.06 g/L
pH	3.63
Organic	No