

BIOVIDIS

Le spécialiste du vin bio



Bergerac AOC Rosé 'Naturel des Miaudoux'



Certified organic wine, FR-BIO-01.

The vineyard:

Size: 8 hectares

Grape varieties: Cabernet Franc, Cabernet Sauvignon

The soil:

The vines are planted in poor, boulbène soils, which limit the vigour of the vines, giving the wine more body.

Wine making:

Mechanised harvesting. This rosé wine is produced by pellicular maceration.

ABV: 12°

Tasting notes:

Appearance: Rose petal pink colour

Bouquet: Subtle and elegant, with floral aromas.

Taste: well-rounded, gastronomic and full of freshness.

Serving temperature and food pairings:

Serve at 12°C

Serving suggestions: Picnics, al fresco meals or BBQs in the garden.

When to drink:

After opening, this wine will retain all its taste qualities for 6 weeks.

