



Domaine de Fombertou



Bordeaux Rosé

TASTING RESUITS

The Domaine de Fombertou dry rosé wine links all the subtlety of expression from terroir to the modern techniques of production. With a mixture of grape varieties of 50% Merlot and 50% Cabernet Franc, it expresses all the fruity aroma of Cabernet Franc associated with the roundness of Merlot.

OUR CULINARY ADVICE

Served cold, it is perfect as an aperitif and also matches with all different kinds of starters and main dishes.

Appellation	Bordeaux Rosé
Surface/Density	3 ha 70
Type of soil	Clayey-calcareous and siliceous over subsoil clayey
Production/Yield	200 hectoliters on average / 55 hl/ha
Grape varieties	• 50 % : Cabernet Franc • 50 % : Merlot
Vinification	Skin maceration, pressing, clean of mud at 10°C and fermentation with cold regulation.
Ageing	5 months in tanks.
Distribution	80 % general public customers from Normandy, visited for the last 5 generations 15% Bordeaux wine merchants 5% export

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