

Château GAYON *Jean Crampes Winegrower*



TECHNICAL DETAILS

AOC Bordeaux Rosé



GRAPE VARIETIES : *50% Cabernet Sauvignon 50% Merlot*

WINEMAKING : *Wine obtained by pressing. Fermentation in stainless steel tanks. low temperature*

AGEING : *Ageing in stainless steel tanks during 6 months*

TASTING COMMENTS :

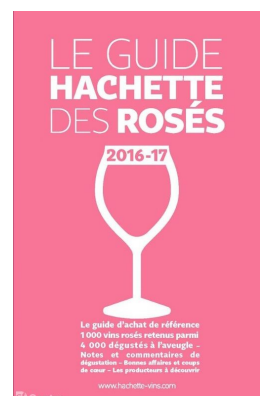
Colour : *Pale and brilliant salmon pink*

Nose : *Banana and currant aromas*

Mouth : *Fatness and volume in the mouth with red fruit and "English sweets" flavours, a very fresh final.*

DRINK WITH : *Ideal to be tasted as an aperitif or during a meal with fish and delicatessen...
Or very cool by a nice summer afternoon...*

AWARDS : *Selected by Hachette Guide*



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