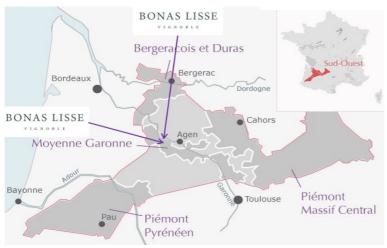


BARON DE LISSE

ROSÉ CABERNET SAUVIGNON

DOUX 2020



Appellation: IGP Agenais

Estate

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

Terroir & Viticulture

1.5 Ha of the high quality Cabernet sauvignon clone 337 on 3309C rootstock, was planted in 2002 on alluvial soil with some clay. A further plantation took place in 2011 with half a hectare of clone 685 on 3309C rootstock and half a hectare of the well balanced clone 169 on Fercal rootstock, to cope with the higher level of limestone in the soil.

For the rosé, machine harvesting takes place in the early morning so the grapes arrive cool at the winery.

Vinification & Ageing

Short skin maceration followed by gentle pressing. Vinification in stainless steel tanks, with temperature control. Fermentation was stopped early, leaving a little over $45\,\mathrm{g/l}$ of residual sugar giving a medium sweet style. The wine remains in tank on the fine lees over winter, with bottling the following spring. Diam cork closure.



A pretty rosé with a bright pink colour. On the nose there is red fruit, with a hint of strawberry whilst the palate is medium sweet with ripe fruit and good balancing acidity. To be enjoyed chilled as an aperitif.

Serve 10°C. Drink during two years of harvest.

Alcohol: 12.5 % alc/vol Total acidity: 3.57 g/L (H2SO4) Residual sugar: 52 g/L

Winemaking: Cédric Walcker and Minette Constant MW

