Cuvée Jean-Paul Gascogne Rosé, IGP Côtes de Gascogne 2024

FHW0132024

Maison Boutinot

— Gascony, France

Uncomplicated, fresh and easy drinking - perfect house rosé. Now HVE3 sustainable certified.

Production

This cuvée is made of equal parts Cabernet Franc and Merlot with a touch of the local Tannat grape variety to add body. The wine is grown and vinified sustainably, achieving HVE3 certification. The secret of the winemaking is to capture all the delicate aromatics and flavours of the red grape varieties but then to cool vinify the pale-coloured juice with all the expertise of white wine vinifcation to create a crisp and aromatic wine. The wine is grown and vinified sustainably, achieving HVE3 certification.

Tasting note

Aromas of crushed berries (soft white and red currants) and appealing fruit flavours. Dry, with a burst of fruit and a refreshing finish. This is a friendly, fresh rosé with real character.

Food Match

A great all rounder. As an apéritif its delicious but this rosé can easily be matched to an antipasti platter, shellfish such as grilled prawns or tomato based pasta dishes.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
IGP Côtes De Gascogne

Grape Varieties:
Cabernet Franc 45%, Merlot 45%, Tannat 10%

Suitable for:
Vegan

Bottle Barcode:
3430560013535