Vins
OLIVIER CAZENAVE

# Château de Bel

## PRESENTATION

- Appellation: Bordeaux Rosé
- Grapes varieties: 100% Merlot noir
- Production: 2,000 bottles
- Soil: Clay and Silt on under grounds of grave

## PROCESS

- Harvesting mode: mechanical
- Vinification: Bleeding or pressing, vinification in barrels of 500 litres (used barrels of white wine) and early racking in tank
- Ageing: In oak barrels during 2 months

## COMMENTS

- Tasting: Fresh and aromatic, rich, tender, flavours of red fruits and citrus
- Service temperature: 13 to 14°C
- Ageing potential: why waiting?
- Notes/Press

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