



TECHNICAL SHEET VINTAGE 2024

Rosé de Desmirail is a rosé de saignée, and therefore more structured than traditional rosé de pressée. Unlike this other type of rosé, it comes from plots that will produce DESMIRAIL or INITIAL de DESMIRAIL. A small proportion of juice from different vats is vinified separately. This operation is designed to reinforce the concentration of tannins in the first and second wines. Like these two red wines, it is a blend of our two main grape varieties (Cabernet-Sauvignon and Merlot).

Because of the way it's made, it has a vinosity that allows it to be enjoyed in summer, but also at other times of the year, as a light red, both as an aperitif and with a meal.

This light-colored rosé seduces at first sight with its delicacy. On the nose, it reveals an indulgent bouquet of red fruits, dominated by notes of raspberry and fresh strawberry. On the palate, the balance is remarkable: the texture is both full-bodied and lively. Its bright fruitiness is supported by a freshness that prolongs the tasting, leaving a tasty, refreshing finish. A charming rosé, perfect for convivial moments.

HARVEST

From September 25th to October 10th, 2024

BOTTLING

January 14th, 2025

ALCOHOLIC DEGREE

13%

BLEND

Cabernet Sauvignon: 75%
Merlot: 25%