

# La soif de Vincent

Grand vin de Bordeaux - AOC Côtes de Bourg

## Wine tasting:

This wine finds its authenticity into an explosion of fruits.

Aromas of red fruits, raspberry, strawberry, cherry harmonize with smooth tonalities of arbutus berry, bush peach, mango, lychee.

Malbec fully expresses its floral hints of violet and poppy, with a touch of saffron.

## In the mouth :

La Soif de Vincent has an amazing coolness. Its simplicity offers the pleasure to find again a real, frank, market wine, with a good length in final.

## Wine/Food accompaniment :

A wine to go with a family or summer food. Perfect with grilled meat, salads, fish, fruits.

**Grape varieties** : 90% merlot, 10% malbec.

**Density** : 5700 vine-plants / hectare

**Soil**: Slopes of limestone covered by 30cm to 1 m of brown clay.

**Method** : Field under controlled grass. Guyot double pruning, 7 buds. High trellising (1,90m). Debudding. Thinning out the leaves. Harvest in green.

Controlled yield of 50hls/ha.

**Cellar** : Thermo-regulated. Modernized in 2000.

**Vinification** : Cold macerations. Alcoholic fermentation and maceration over an extended period. Searching for a deep taste of fruit, with a good color and a good density.

**Aging** : Pure merlot and malbec to obtain original flavors of fruit, with malbec aged into new barrels added.

**Label** : Original, recalling the work of a man and the vines.

**Cork** : Natural and reconstituted cork. Imbossed with the name of the Château and internet address.

**Containers** : Traditional bottles.

**Packaging** : Cartons of 6 bottles.

**Medals-Review** : see [www.chateaurousselle.com](http://www.chateaurousselle.com)

**AOC** : Côtes de Bourg

**Mise en bouteille au Château Rousselle**



**Advice of tasting :**

Drink at room temperature or cold in summer.

