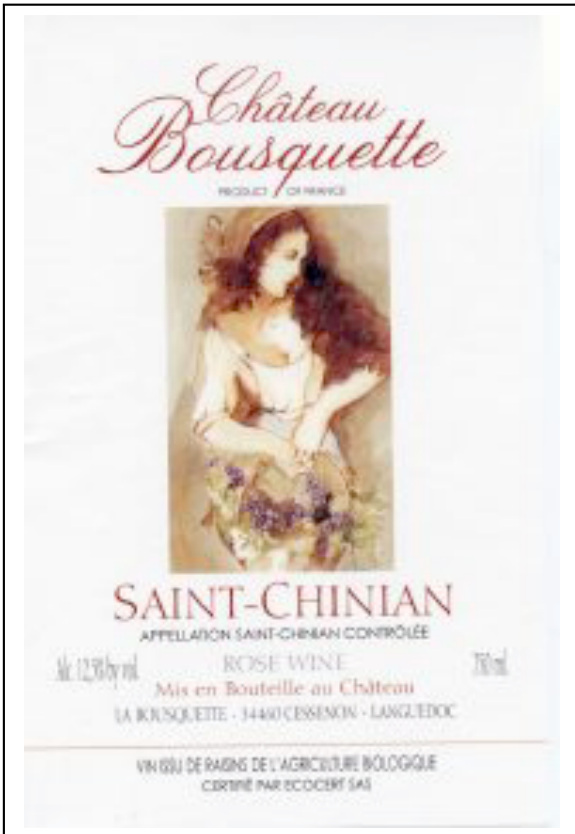


PRODUCT INFORMATION



Product's name :	CHATEAU BOUSQUETTE
Appellation :	A.O.C. ST CHINIAN (Languedoc)
Vineyard's area :	Estate of 25 ha
Vintage :	ROSE 2009
Terroir :	Clay and limestone soils, sandstone
Yields :	30 hl /ha
Grapes variety :	35 % syrah, 35 % grenache, 30 % cinsault
Age of the vineyard :	30 years
Type of growing :	organic, without pesticide and chemical fertilizer, no weedkillers.
Vine training :	The vine shoots are tied up, the method of pruning is short goblet or Royat cordon. Vines are ploughed .
Harvest :	The grapes are picked up by machine and the stalks are removed.
Winemaking method :	Rosé is made by bleeding and then we use traditional winemaking method.
Annual production :	11'000 bottles.

Tasting :

Nice pale pink colour. Intense nose of fresh fruit and white flowers. Mouth fresh and balanced.

How to serve :

Fresh but not frozen, on meat grills, dressed salads, pâté.

How long to keep the wine ? : one to two years.

Culture biologique depuis 1972 - certifié par Ecocert

CHATEAU BOUSQUETTE 34460 CESSENON - Languedoc (France)

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