

CHATEAU BOUSQUETTE

ROSE

This is a dry and delicious Rosé from Languedoc, a wine region on the Mediterranean shore of southwestern France. St. Chinian lies in the foothills thirty miles inland, where cool nights moderate the warm climate. The region is known for hearty reds and lively, dry rosé wines, which are fine accompaniments to the light cuisine and summer heat. Grenache is the grape of choice for this rosé, bringing a distinctive pale orange color and light strawberry flavors. First run grape juice is quickly separated from the pulp to preserve its light tint and delicate flavors.

Not for lovers of sweeter blush wines, this rosé is bone dry and assertive. Rich strawberry aromas lead to a refreshing fruity tartness and a dry lasting finish. Bousquette Rosé can accompany almost any dish, but it's especially enjoyable with appetizers, summer salads, seafood and lighter meats. Serve well chilled on a hot afternoon and you'll be won over by this unique wine!

Dr. Pierre Fabres retired in 1970 to renew the old family vineyard at La Bousquette. He replanted all the vines and began growing organically. The vine health impressed Dr. Fabres and he wanted to produce a truly natural wine for family and friends. By 1979, wine quality and production were sufficient to begin estate bottling. Grandchildren Michel and Veronique now run the estate and use only natural fertilizers and treatments in vineyard and cellar. Chateau Bousquette is a member of Nature and Progress; a French farming organization that supports and monitors organic growers.

