



CHÂTEAU
DES CHARMES

2021 ROSÉ, CUVÉE D'ANDRÉE

SKU: 33326021 Categories: [Estate Grown & Bottled](#), [Red](#)

WINEMAKER'S NOTES

We dedicate this delightful Rosé to Madame Andrée Bosc – wife, mother and winery matriarch. We wanted to make a wine with as much joie de vivre as Madame. The vibrant pink certainly makes a statement. We were able to extract this colour by using only fully ripe grapes and by allowing an overnight cold soak to bleed out the colour from the skins. This is the old school way to make a crisp, dry Rosé. On the nose the aromas will remind you of fresh strawberries and cranberries. On the palate it is fresh and lively.

VINEYARD MANAGER'S NOTES

We take our Rosé very seriously. We believe that any wine we make must be made from the best grapes we can grow. This Rosé is no exception. We've chosen Pinot Noir to make this wine because we love the result. Notice the harvest date – we choose specific bunches in the vineyard that we believe will make the best Rosé. In each Pinot Noir block, bunches for sparkling wine are picked first, then Rosé then the rest are left to hang so they develop the maturity needed for our Estate Grown & Bottled and 'Old Vines' Pinot Noirs.

BOSC FAMILY FOOD PAIRINGS

For us, Rosé is the one wine that will pair with anything. If we're having a tough time finding a match for a particular dish, we know we have our Rosé in our hip pocket. We have enjoyed it with beef satay, with a thick and juicy burger off the grill and even a summer field greens salad topped with a pan-seared sea scallop. When in doubt, Rosé!

TECHNICAL NOTES

Harvest Date	Alcohol	Brix at Harvest	PH	Total Acidity	Cases Produced	Residual Sugar
September 20	12.8%	19°	3.43	4.2	675	4.2 g/L

"MAKING WINE IS NOT WHAT WE DO,
IT'S WHO WE ARE"

the Bosc family