



## DOMAINE DE PONTFRACT

### ROSE WINE COUNTRY WINE OF VAR



#### VARIETALS

Grenache - 50%; Cinsault - 50%; Carignan - 30%

#### FLAVOR

DOMAINE DE PONTFRACT is pale pink in color with hints of gray. Its nose gives sensation of fresh spring flowers flavors. One experiences the aromas of flowers and lemon on the palate. This wine has a good length, fresh and lovely to drink.

#### ALLIANCE FOOD - WINE

Rosé wine DOMAINE DE PONTFRACT goes well with almost any meal. To be served at a temperature of 8° to 10°C.

#### PACKAGING

“Bordeaux evolution” bottle  
Pallet of 100 cases of 6 bottles each  
Bottle Barcode: 3334861001645

#### PREPARATION AND PRESENTATION OF WINE

Rosé wine DOMAINE DE PONTFRACT is originated in the plots of vineyard surrounded by the amphitheater-like hills formed during the Jurassic period. Its calcareous earth, low in clay, contains numerous fragments of high porosity tuff. The low soil density permits the vines to rapidly soak up the early morning sunlight. Thus grapes reach maturity with an optimized balance of sugar and acidity. Rose wine production is a blend of tradition and modernity: stalking, crushing, cold maceration of the grapes, which is then followed by the bleeding of the musts thence fermented under controlled temperature 18°-20°C to extract maximum essences and aromas. The Country Wines, according to French regulations, come from a particular department or a designed area. Made from the best grapes from their land of origin, they must satisfy conditions ensuring production quality such as limited yields per hectar, and pre-market tasting.