

LE MARCASSIN ROSE
THE LITTLE PINK WILD BOAR
BERGERAC ROSÉ 2024



Vintage: 2024

Name of the Protected Region of Origin: Bergerac Rosé

Description of Soil and Parcels of Vines: 3 parcels : The Babies, Malbec planted in 2019; Merlot Chêne planted in 2000 and Cabernet Sauvignon planted in 2015. All three parcels are located on a high plateau of limestone and clay.

Varietals: 34% Merlot, 33% Malbec and 33% Cabernet Sauvignon

Yield per Hectare: 18 hl

Tasting Notes: This dry, pale and delicate rosé has a nose full of the scent of orange blossoms. The flavor of grapefruit is well evident, and it finishes with a lively acidity. An interesting note of minerality provides structure.

Wine making process: The grapes were destemmed and crushed directly into the press where the juice was left on the skins for 1 hour and sent directly into stainless steel vats. Charcoal was used on the fermenting wine to clarify the colour. The fermentation temperature was kept very low to conserve as much fruit flavour as possible.

Aging: four months in stainless steel vats

Ecological Method: Organic wine. All weeding between the vines is mechanical. The organic system of sexual confusion is used to combat grapevine moth.

Harvest: Mechanical

Bottling Date: 07.04.2025

Alcohol by Volume: 12 %

Number of Bottles Produced: 4298 bouteilles @75cl and 99 @150cl

Medals: *Gold Medal Concours Général Agricole in Paris 2025*