

Camille de Labrie

Rosé

From the famous Château Croix de Labrie in Saint-Emilion Grand Cru (« one of the sexiest wine from Bordeaux » by Robert Parker 96 Points and « The last true remaining Garage wine » from James Suckling 97-98 Points), Axelle and Pierre Courdurié have selected a rosé from mineral and cool terroir.

Camille de Labrie is the name of our daughter who also designed the label when she was 7 years old.

Through our wine, we want to share with you the conviviality and our working philosophy. From our family to yours.

50% Grenache 40% Cinsault 5% Merlot 5% Marsellan

Vin de France 12.5% Alc. By vol

The vines are cultivated on different terroirs in altitude where the climate remains cool. The limestone and sandy soil of the Mediterranean facade bring freshness to the wine.

The harvest is done manually at night in order to keep the grapes at low temperature. Cold pre-fermentation maceration 10 °C (12 hours), cold pneumatic pressing, static settling, thermo-regulated fermentation at 15 °C.

Ageing on fine lees for 3 months. Stabilisation of fine lees at 4 °C (10 days).

The color is a bright pale pink. The nose is very fresh, aromatic with floral and fruity notes. In the mouth we find notes of blackcurrant, crushed raspberries associated with exotic notes, ginger and grapefruit; with a fresh and aromatic finish.

Press :

James Suckling:

2020 91 Points 2021: 88 Points



Carton de 6 x 750ml EAN Bouteille : 3770010269113 SCC14 : 03770010269137

www.chateau-croix-de-labrie.fr