



## BOURGOGNE ROSÉ

Appellation Origine Contrôlée

*Vintage 2016*

*Bled' from our prestigious appellations, this Rosé 2016 will enchant you with its delicate aromas and finesse.*

### GENERAL INFORMATION

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*Variety:* 100% Pinot Noir

*Terroir:* clay-limestone soil

*Harvest:* hand-picked

*Production:* 1400 bottles and 300 Magnums

### THE WINE

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Born from a *saignée* of our different appellations in Côte de Nuits, our Rosé is vinified meticulously in stainless vat, carefully maintaining the lovely aromatic complexity of the wines from which it comes and bringing, through carefully controlled vinification, both beautiful freshness and lightness of touch.

### *Rosé laroze*

Is available in **Bottles and Magnums**

**Recommended keeping:** up to 3 years

**Serving temperature:** 10 to 12 °C

so as to benefit fully from its aromatic complexity

### TASTING CHARACTERISTICS

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The *Rosé laroze* offers magnificent rose petal brilliance that is an invitation to tasting pleasure.

The first nose gives a hint of the aromas of small red fruits and spices so typical of its traditional Pinot Noir grape variety.

The first taste impression is well-rounded, fresh and silky, giving way on the finish to notes of exotic fruits and white flowers.

This Rosé is to be enjoyed young, but will develop pleasantly over the next two years.

In bottle or in Magnum, our *Rosé laroze* will delightfully accompany your summer season, fresh as an aperitif or with summer salads, grilled meats or also with fruit tarts.

*Long live Summer !*

DOMAINE DROUHIN-LAROZE

[www.drouhin-laroze.com](http://www.drouhin-laroze.com)