

EQUINOXE ROSÉ

The Equinoxe wines where character equals elegance.



A tasty gastronomic wine.

Colour: Rosé

Alcohol content: 12,5 %Vol

Grapes: 60 % Cabernet Franc, 40 % Cabernet Sauvignon

Harvest: Harvested in mid- September due to a higher maturity of grapes.

Vinification: This wine has been created from the best presses of Cabernet Sauvignon and Cabernet Franc. L'Equinoxe rosé is vinified at temperatures of 13-15 °C and maturated on the lees for 4 months.

Wine tasting: Different grapes of Cabernet are the body of this wine which results in a rosé that is bright, elegant and complex. The colour is vivid and the bouquet is powerful.

Wine pairings: Aperitif, seafood, paëla, poultry with or without sauce



