

Château Heritage FootHills Rose 2017



Elements: Château Heritage, Rosé D'une Nuits a combination of Grenache 31%, Carignan 32%, Cinsault 32%, and Syrah 5%.



Harvest: Totally manual harvest with only the optimal quality grapes used.



Life Cycle: upon arrival to the winery yard, grapes were de-stemmed and pumped into temperature controlled stainless steel tanks where the alcoholic and malolactic fermentation was left to develop partially. This wine stayed in contact with grapes' skin for a period of one night, around 12-hours after which the juice was separated from the skin and left to mature in stainless steel tanks.



Bottling: When the wine was deemed ready, it was bottled at the château. High Quality Corks were used in the 24mm format on 750ml.



Alcoholic strength: 12%; Total **Acidity:** 3.60g/l H₂SO₄; **Residual Sugar:** 0.84g/l



Tasting Notes: Delicate pink dress with an orange reflection. A Strong and fruity nose. Aggressive length and complexity. Best consumed with food. Consumption temperature: 8-12°C