

CHÂTEAU DOURTHE DOURTHE N°1 ROSÉ



100% Cabernet Franc. Appealing pale pink color. An explosion of fresh fruits (raspberry, wild strawberries, grapefruit). The freshness of aromas and acidity, completed by fantastic richness on the palate, is a great example of Cabernet Franc vinified as a rosé. This harmonious wine culminates in a long, refreshing finish.

Pair with gazpacho, tomato and mozzarella, aubergine caviar, white meats either grilled or served cold (cold roast pork cuts, roast pork tenderloin).

From AOC Bordeaux, a daring creation fueled with passion, born of extensive testing to break the mold.

The rigorously selected grapes are vinified with extra care to reveal rich character, complexity and freshness. The grapes are pressed after undergoing short, cold maceration, resulting in an attractive hue and lovely, aromatic complexity. Low temperature fermentation and three months spent on the lees in the cellars at Dourthe.

The Dourthe family has been passionate about the vineyards of Bordeaux for more than 175 years. In 1840, Pierre Dourthe, who was a hotelier in Lit-et-Mixe (a village located in the South of Bordeaux), opens a wine merchant business. Dourthe soon became recognized as a reliable, innovative wine producer in Bordeaux, who provides the benchmark in winemaking. This pioneering spirit can be witnessed at every stage of their history and the Dourthe name is associated throughout the world with the great wines of Bordeaux. They are passionate about viticulture in tune with the soil and microclimate, winemaking that harnesses the typical character of each terroir and each of the region's iconic grape varieties, and ever committed to a creative, honest and daring blending philosophy.

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Tasting Note:

CHÂTEAU DOURTHE
DOURTHE N°1 ROSÉ
100% Cabernet Franc. An explosion of fresh raspberry, wild strawberries & grapefruit; freshness & acidity, with fantastic richness; harmonious; culminates in a long, refreshing finish.

Shelf Talker:



CHÂTEAU DOURTHE
DOURTHE N°1
ROSÉ

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