



« The solution for fermentation and ageing of your rosé wines »



We have demonstrated the use of our «Perle Blanche Fruité» barrel, made from rigorously selected French oak, to produce complex rosé wines.

- Enhances **fruity aromas**

- Aromatic persistence

- **Volume** and **sweetness** for more « indulgent » mouthfeel

-**Lightening** of the hue towards a « pastel » pink - Perfect integration of oaky aromas

The ideal ally for ageing rosés!

Sensory profile at 4 months of ageing Sensory profile at 2 months of ageing Merlot Bordeaux 2019 - 12,3 % Alcohol Control wine Merlot Bordeaux 2019 - 12,3 % Alcohol Control wine PH 3,3 - TA 4,3g/L H2SO4 PH 3,3 - TA 4,3g/L H2SO4 Aromatic intensity Aromatic intensity Astringency Fruity Astringency Fruity 3,0 3,0 Bitterness Vanilla Bitterness Vanilla 1.0 Sweetness Sweetness Spicy Spicy Volume Volume Toasty-Smoky Toasty-Smoky Freshness Freshness Aromatic persistence Aromatic persistence

Protocol: Alcoholic fermentation in barrel then ageing with lees stirring. Study carried out with short ageing, complexity without oaky impact.

