

Lise de Bordeaux Bordeaux Clairet



The Bordeaux Clairet appellation offers a subtle compromise between the crisp freshness of a rosé and the finesse of a light red wine. The Cuvée Emilie is crafted from the Merlot and Cabernet Franc grape varieties with a maceration of between 24 and 36 hours, followed by low temperature fermentation to extract the maximum quantity of aromas.

The wine

Grape varieties: 70% Merlot, 30% Cabernet Franc.

Ageing: maceration for 24 to 36 hours, low temperature fermentation

Cellaring potential: 1 to 2 years

Tasting

An appealing cherry pink colour.

A delicate bouquet with connotations of wild strawberry, white peach and raspberry.

Smooth and munchy on the palate with all the fragrances of an orchard.

Serving

An easy-to-drink wine to bring sunshine to the start of any meal (aperitif, pizza, cooked meats) and to be an ideal companion to summer barbecues.

