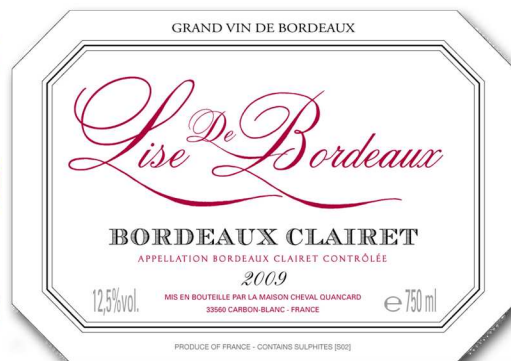


## Lise de Bordeaux Bordeaux Clairet



2008 : 1 ★



The Bordeaux Clairet appellation offers a subtle compromise between the crisp freshness of a rosé and the finesse of a light red wine. The Lise de Bordeaux 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

Appreciate as an aperitif or with pizza, delicatessen and grilled meats.

