

# MARQUIS *de la* TOUR

## MARQUIS DE LA TOUR ROSE



### WINE FACTS

Varietals: Cabernet franc, Carignan and Grenache.

### WINEMAKING

The best blending, made with the wine base after the first fermentation, is achieved in our cellars. This blending art is perfectly mastered by our Chief winemaker according to a 2 century tradition and is one of the key factors of success for Marquis de la Tour. The second fermentation is temperature controlled and is made in stainless steel tanks during 4 Weeks. This method, combined with Ackerman's unique know-how, allows us to elaborate naturally a wine with fine and delicate bubbles to underline its freshness, smoothness, finess and fruitiness.

### PACKAGING

Marquis de la Tour Rosé presented in an elegant clear glass Champenoise bottle. This wine presented in two references: Marquis de la Tour white and pink.

### TASTING NOTES

Color: A bright salmon pink with fine bubbles

Nose: Delicate and elegant, with notes of strawberries and raspberries.

Palate: Round and fresh with an intense red fruit long finish.

### FOOD PAIRING

This wine is ideal as an aperitif and it can also accompany salt quiches, desserts such as chocolate cheesecake, black forest, strawberry tart.

### MEDALS

86 pts - Wine Spectator 2012.

