



# CHÂTEAU ROUSSET-CAILLAU

*“Cuvée Rose”*

Since 1929

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<i>Appellation</i>	Vin mousseux de qualité, Méthode traditionnelle
<i>Vineyard</i>	Entre-Deux-Mers
<i>Composition</i>	90% Merlot, 10% Cabernet Sauvignon
<i>Alcohol</i>	12%
<i>Cooperage</i>	Champagne traditional methods
<i>Vine age</i>	30 years old
<i>Type</i>	Sparkling rose
<i>Aging potential</i>	3 years

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## Vinification

Harvest immediately performed, the grapes are pressed directly. The fermentation takes place in our cellars, once the wine is made, it is sent to a service that will make the bubble into our wine through Champagne traditional method.

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## Winemaker's note

Delicious rosé sparkling, slightly sweet to drink as an aperitif or after dinner, accompanying your desserts.



Concerned about environmental issues and sustainable development norms, Château Caillau Rousset is a member of the first Association for Environmental Management System ISO 14001 Bordeaux.