

Le Petit Passion Rouge

IGP Atlantique - 2024 - **RED**

PRESENTATION

In the heart of Bordeaux, Le Petit Passion Rouge draws inspiration from the playful elegance of a goldfish (Poisson Rouge in French). This Clairet, with its brilliant ruby hue, reflects the vibrant life of a garden pond, where goldfish dart gracefully through the water. Crafted with passion and precision, it pays tribute to Bordeaux's rich winemaking heritage while capturing the whimsical charm of its aquatic muse. Each bottle tells a story of tradition meeting joyful spontaneity, much like the serene danc

THE WINE

VARIETALS: Merlot 83%, Cabernet franc 17%

WINEMAKING / AGEING: After being harvested, the grapes are crushed. The grape skins remain in contact with the juice for 24-48 hours. This extended maceration allows for a deeper color extraction and a more pronounced aromatic and flavor profile compared to rosé. Then, the juice is gently pressed off the skins to ensure that only the desired flavors and color are extracted.

TASTING

Luminous and vivid garnet hue,
The bouquet teases with whispers of raspberry, red cherry, and a hint of cranberry.
Upon tasting, there's an immediate embrace of juicy red berries, followed by a robust, velvety texture that's both enticing and satisfying.

SERVING / FOOD PAIRINGS

SERVING: 10-11°C

FOOD PAIRINGS: Clairet pairs beautifully with charcuterie, grilled fish, light meats, and select spicy Asian dishes, highlighting its refreshing and fruity profile.



vignerons-autrement.com



[vigneronsautrement](https://www.facebook.com/vigneronsautrement)



[@vigneronsautrement](https://www.instagram.com/vigneronsautrement)



[terre-de-vignerons](https://www.linkedin.com/company/terre-de-vignerons)