



Château Rose du Pont 2022

AOC Médoc, Bordeaux, France

PRESENTATION

Sébastien LAMBERT took over the family property in 1987. His grandfather had a passion for roses and appreciated the poetic landscape of a local small bridge once surrounded by roses. This is how the name of the Château was created.

TERROIR

60% Sandy-Gravelly
40% Clay-Limestone

AGEING

Tank

VARIETALS

Merlot 75%, Cabernet sauvignon 21%, Petit verdot 4%

TECHNICAL DATA

Surface area of the vineyard: 16.70 ha

Contains sulphites.

SERVING

Serve between 16 and 18 degrees

AGEING POTENTIAL

3 to 5 years

TASTING

Beautiful deep ruby color. The nose offers aromas of cooked fruits and red fruit liqueur. After a pleasantly fruity attack on the palate, marked by wild strawberry, the mid-palate is ample, linear, and extends with a beautiful length.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Game, French cuisine, White meat, Red meat, Poultry

