



LE BOSQ



Le Bosq, Rouge, 2025

Vin de France, VSIG, France

PRESENTATION

In the wine industry, it is said that an excellent vintage always results from a delicate blend of wines from different origins and grape varieties. With this 'Le BOSQ' Cuvée, we highlight our expertise and know-how in the subtle art of blending, creating a unique wine that reflects the richness of our terroirs and the diversity of our grape varieties.

TERROIR

This wine comes from vines grown on limestone soils in the south of France.

IN THE VINEYARD

Mechanical harvesting.

WINEMAKING

Traditional red wine making process starting with a two-day pre-fermentation maceration period at low temperature to give roundness to the wine. Fermentation for 10 days in stainless steel tanks at low temperature except for 24 hours at high temperature to extract color. Malolactic fermentation.

VARIETALS

Carignan, Grenache, Syrah

TASTING

With its beautiful clear and brilliant ruby color, this wine has a very fruity nose with notes of red fruits and violet coming from the Syrah. Second nose of spices and aromatic herbs ("Guarrigue" notes). The palate is particularly smooth, round and fruity, without aggressiveness. A beautiful wine, elegant and easy to drink.

FOOD PAIRINGS

This wine is particularly appreciated as an aperitif and with salads, roast chicken, grilled red meats, pizzas, and cheeses.

