

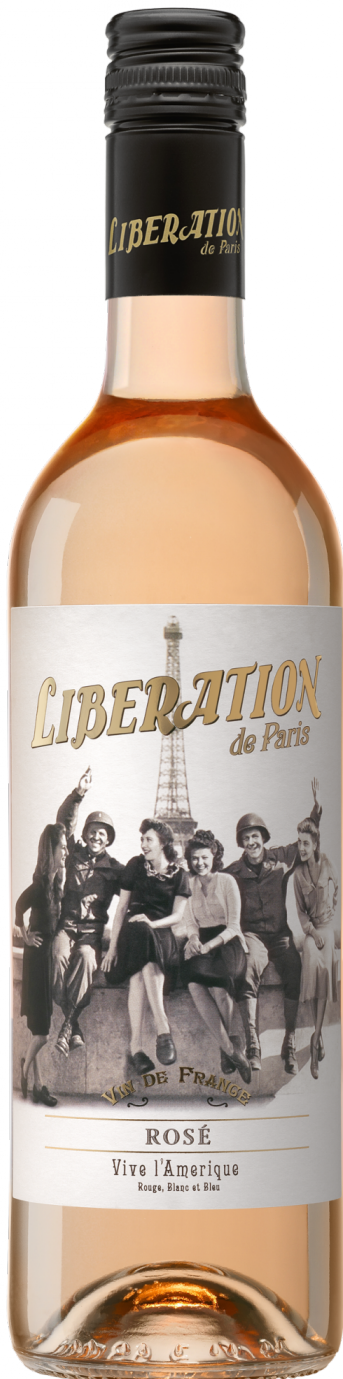
AOÛT 1944

LIBÉRATION de Paris



Libération De Paris, Rosé, 2025

Vin de France, VSIG, France



"In August 1944, a convoy of American soldiers liberated a small village in Brittany, France. The first jeep stopped to pick up a seven-year-old boy who had been badly affected by the war. The American soldier gave him a piece of chewing gum and some chocolate.

The boy's eyes lit up and he smiled. From that moment on, an eternal gratitude for the United States of America was born. That boy is my father, Joël Bonneté."

Jean-François Bonneté, co-owner of Libération de Paris

PRESENTATION

Libération de Paris Rosé is a subtle, well balanced wine: delicious and elegant, floral and fruity, fresh and smooth on the palate...

TERROIR

Crafted from a blend of two grape varieties, this wine comes from different terroirs: the Carcassonne region and the Bassin de Thau. The soils are clay-limestone in one area, and sandy and silty in the other. This region's climate is hot, dry and very sunny. Yields are 65hl / ha.

WINEMAKING

Direct pressing. Clarification of the must by flotation in order to obtain a very clear juice, which is then vinified as a white wine, and fermented at low temperature (15°C). No malolactic fermentation.

VARIETALS

Cinsault, Grenache

TASTING

This French dry rosé is classically pale with aromas of strawberries and Rose petals followed by elegant red berried flavors and a long, dry finish.

FOOD PAIRINGS

With its smooth, fresh character, this wine is best served well chilled (8°C). Enjoy it as an aperitif or paired with salads, grilled meats, pizzas and summer vegetables. Ideal with Asian cuisine.

