



Itinéraire B

AOP Brulhois - 2025 - **ROSÉ**

PRESENTATION

Here, carefully selected small plots on gravelly and clay-limestone slopes are to be discovered off the beaten track, away from main roads and well-known routes. This is "Route B"-the path for the curious, the wanderers, and epicureans in search of discovery and authentic winemaker wines. Whether seen as a trail of vineyard huts or a sensory journey, this cuvée embodies the discreet terroir of the Garonne hillsides.

The hidden paths of the South-West will lead you to this wine-growing land, proudly preserved by committed winemakers of the Brulhois region.

Itinéraire B is the union of a unique and confidential terroir, offering a beautiful expression of fruit and grape.

THE WINE

VARIETALS: Merlot 50%, Malbec 30%, Cabernet franc 20%

WINEMAKING / AGEING: Harvested at dawn to preserve the freshness of the berries. Made using both free-run and pressed juice rosé. Clarified by flotation. Fermented at low temperatures (16–18°C).

TASTING

Itinéraire B reveals a beautiful pale pink color and a bouquet with subtle aromas of grapefruit and strawberry. The palate is fresh and lively, unfolding with delicious fruity notes.

SERVING / FOOD PAIRINGS

SERVING: Serve between 8°C and 10°C.

FOOD PAIRINGS: An ideal cuvée to serve as an aperitif or to pair with summer salads, grilled fish, fresh goat's cheese, or young cow's milk cheeses.

