

CHATEAU LAUROU

CUVEE TRADITION Rose

Region: South West

Appellation: AOC Fronton



General Description

"FRONTON" appellation is located near Toulouse close to the Tarn river. It is famous for its typical grape variety "NEGRETTE".

Chateau Laurou (45 ha) produces, syrah, cabernet franc, sauvignon, cot and gamay too.

In search of various qualities blending is different for each produced wine.

Selection ranges from "easy to drink" wine to exceptional "HAUTE EXPRESSION" which is not reached every year.

Wine Tasting Notes

This rosé's aim is to preserve freshness and various aromas of our local cépage named "frontonnais".

Pale pink appearance.

Nose: explosive fruitiness (violet, citrus and exotic fruits), balanced and very fresh.

Palate: fullbodied and long-lasting taste.

Salads, ham, sausage, "paté", grilled meats, fish.

Serve chilled 9 to 11°C to express its qualities of finesse and harmony.

Specifics

Grape Varieties: The main grape variety is "négrette", balanced by other varieties according to the wine producer's choice. Négrette (50 %), Syrah (25%), Gamay (25%)

Soil: white "boulbènes" soils. (sand and lime)

Alcohol content: 13%

Estate bottled