



Entras Rosé 2024

IGP Côtes de Gascogne

Organic Agriculture – Certified by FR BIO 10

Biodynamic Agriculture – Demeter Label



75cl – 12% vol

Soil: Burdigalian calcareous molasse

Grape varieties: 50% Cabernet Franc, 50% Cabernet Sauvignon

Average vine age: 30 years

Viticulture: Soil cultivation and cover crops. Green harvesting to achieve even ripeness and vibrant fruit expression directly from the vineyard.

Winemaking: Maceration rosé with a few hours in the press. The two grape varieties are blended to complement their aromatic profiles. Fermentation lasts around fifteen days to develop fresh aromas and a vinous character. Light filtration on earth.

Colour: Rosé

Nose: Blackcurrant bud aromas with a hint of pepper.

Palate: A lively, clean attack leading to a well-balanced wine combining roundness and overall freshness. Slightly vinous, this rosé remains simple and light. Its refreshing, easy-drinking character and aromatic finish invite another glass.

Food pairing: Entras Rosé 2024 is perfect as an aperitif or paired with grilled dishes, or a plancha-grilled trout fillet seasoned with olive oil and chives.

Aging potential: 36 months

Serving temperature: 9°C



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