



The Bordeaux Clairnet appellation offers a subtle compromise between the crisp freshness of a rose and the finesse of a light red wine. The Lise de Bordeaux is crafted from the Merlot and Cabernet Franc grape varieties with a maceration of between 24 and 36 hours, followed by low temperature fermentation to extract the maximum quantity of aromas.



### Wine: Lise de Bordeaux

Bordeaux Clairnet

Domaine Cheval Quancard

Vintage: 2011

Grape: 70 % Merlot 30% Cabernet Franc

Alcohol: 13%

### Vinification

Maceration for 24 to 36 hours, low temperature fermentation.

### Ageing potential

Ready to drink now, this wine will keep for at least 2 to 3 years.

### Tasting

An appealing cherry pink colour. A delicate bouquet with connotations of wild strawberry, white peach and raspberry. Smooth and munchy on the palate with all the fragrances of an orchard.

### Food pairing

Appreciate as an aperitif or with pizza, delicatessen and grilled meats.

### Serving temperature

16-18°C

(Indeholder sulfitter)

