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# VILLA IDA

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**VINTAGE** : 2022

**AOP** : Vin de France rosé

**REGION** : Bordeaux

**SOIL** : fine clay and gravel soil

**GRAPE VARIETIES** : 100 % Merlot

**ALCOHOL** : 14 %

**AGEING TIME** : 7 years

**CERTIFICATION** : HVE3, in conversion to organic farming

## Vinification

Destemmed harvest, direct pressing.  
Put in jars after settling for the alcoholic fermentation.

## Maturation

Aged on fine lees in jars. Light fining before bottling.

**COLOR** : pale salmon color.

**NOSE** : very fine with notes of fresh fruit: peaches, nectarines, ...

**PALATE** : nice balance, fresh and persistent aromatic finish, silky and long.

## To be served with

As an aperitif. Sushi, fish carpaccio, shrimp risotto.



## ROSE

*Our rosé of the beautiful days, a guilty pleasure! A beautiful aromatic complexity, greediness and a lot of finesse. The attack is light, the wine delicate and airy to accompany you without heaviness or bitterness.*

**Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship.**

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**Vineyard in organic and biodynamic agriculture**

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