



LES CORDELIERS
depuis 1892



LES CORDELIERS Vintage 2015 Dry Rosé

MEDALS AND DISTINCTIONS :

2020 : Gold Medal - « Oscars des Bordeaux »
2016 : Gold Medal - « Guide Gilbert et Gaillard »
2016 : Gold Medal - « Concours général agricole »
2016 : Silver Medal - « Challenge international du vin »

GRAPE VARIETY : 100% Merlot

TASTING COMMENTS :

With its salmon-pink tint, this rosé is blessed with fine, light bubbles. Prominent summer fruit aromas dominate a nose which is refined and expressive. On the palate the attack is fresh and full-bodied, building to an elegant, long finish with echoes of those summer fruit aromas.

PACKAGING

BOTTLE

Volume : 750 ml
Weight : 1,800 Kg
Height : 30 cm

BOX

Volume : 6 bottles
Weight : 11 Kg
Size : 30,5 x 24 x H18 cm

FLOOR PALLET BOARD

Volume : 360 bottles (60 boxes = 6 x 10 boxes / floor pallet board)
Weight : 680 Kg
Size : 80 x 120 x H125 cm

SERVING SUGGESTIONS :

Aperitifs
Salmon
Rabbit with prunes
Game and Wildfowl
Poultry
Sweet-and-sour sauces
Desserts based on summer fruits

« An enticing intricacy
of summer fruits »

LES CORDELIERS

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S.A.S au capital de 300 000 E

THE VINEYARDS

Geographical region :
Entre-Deux-Mers
Type of soil : Silty clay
Grape vine density :
4000 vines/hectare
Yield :
Between 72 and 78 hl/hectare

WINE-MAKING TECHNIQUES

Hand-picked in open crates
Pressing with pneumatics presses
Maximum extraction of 100 litres of
juice for 150kg of pressed grapes
Alcoholic fermentation : same as for a
traditional still wine

MATURING PROCESS

Matured using the traditional method
Second natural fermentation in bottles with added
sugars and wine yeast
Minimum ageing period of 24 months over the lees
Ageing conditions in wine cellars : total darkness
and constant temperature of 12°
Extraction of dead yeast deposit by riddling and
disgorging
Topped off with 'liqueur d'expédition' and sealed
with natural corks

CHARACTERISTICS OF THE SPARKLING WINE

AOC Crémant de Bordeaux
Alcohol content : 12%
Conservation :
To be drunk within 2 years
from the date of purchase
Serving conditions : Serve at 5-7°