



LES CORDELIERS
depuis 1892



LES CORDELIERS Vintage

Semi-Dry Rosé

MEDALS AND DISTINCTIONS :

2020 : Gold Medal - « Oscars des Bordeaux »

GRAPE VARIETY : 100% Cabernet Franc

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.

SERVING SUGGESTIONS :

Aperitifs

Desserts made with red fruits (raspberries, strawberries, wild strawberries, redcurrants, blackcurrants, blackberries and blueberries)

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



« A perfect combination of sweetness and complexity »

LES CORDELIERS

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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°