



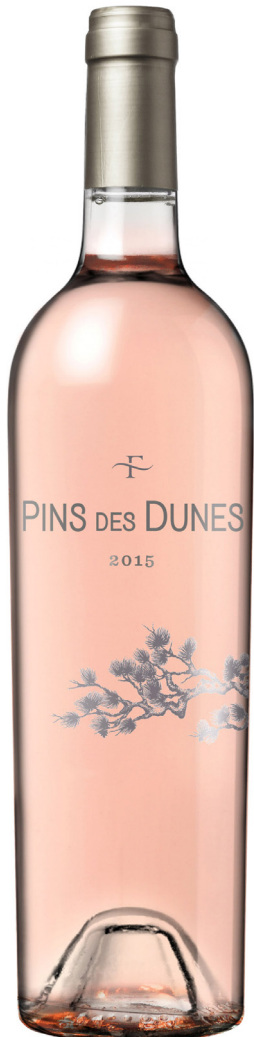
FRANÇOIS THIENPONT

# PINS DES DUNES

2015 ROSÉ

## INFORMATION SHEET

A rosé by F. Thienpont. Inspired by the ocean, the lovely setting of the dunes and the shade of its pine trees.



**A.O.C.:** Bordeaux Rosé

**Production:** 30 000 Bottles

**Surface:** 6 Ha

**Geology:** Clay-limestone soil on limestone rock sub-soil with clay and marnes.

**Grape varieties:** 30% Merlot - 35% Cabernet Franc - 35% Cabernet Sauvignon

**Average Age of vineyards:** 30 years

**Pruning:** Guyot double

**Density of vineyard:** 4 500 vines per hectare

**Vineyard works and protection:** Traditional soil management, light ploughing. Aeration of soil with grassing during winter. Approach of « lutte raisonnée », measured protection – involved assessing and treating of diseases at stage of vegetative growth.

**Vinification:** The full harvest goes into a pneumatic press, and the juice is then directed into another inox vat inerted by carbon dioxide. The must settled down by a cooling process during one night. The day after, the juice is being racked into another inerted vat where the fermentation starts at cool temperature -18°. This temperature control is essential to obtain the maximum of aromatic freshness in the wine. At the end of fermentation, the fermented juice is being racked in other inox vat for a 3 months maturation.

**Maturing:** 3 months in inox vats at temperature of 14-16°

**Bottling:** During winter 2016

**Tasting notes:**

*Pins des Dunes has a pretty pale pink colour. The nose is freshly perfumed with hints of flowers, white fruits, peach. It has a great expression of minerality and its aromatic elegance gives lots of pleasure in drinking this wine.*

