



Fronsac, 2017 march 15 th

CHÂTEAU LES TROIS CROIX

*Famille Patrick Léon*

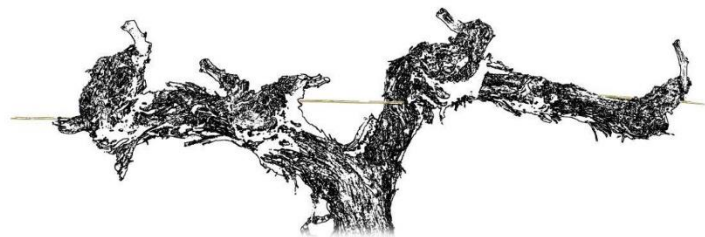
LES TROIS CROIX

Rosé 2016

## TECHNICAL SHEET



- Vineyard : from the highest hill in Fronsac, close to the border of Saint-Emillion and Pomerol. Chalk and clay soil.
- Harvest : by hand in small baskets - 3 to 14 of october. Sorting two times, before and after destemming.
- Varieties : 85% Merlot, 15% Cabernet Franc
- Rosé by bleeding in the same time of the filling vat. No skin contact and only free run juice.
- Settling of the juice at 10 °C for 48 hours.
- Alcoholic fermentation at 17 °C in stainless steel vat.
- Ageing with natural lees and batonnage of lies for 7 weeks
- Final raking and slight filtration before bottling the 3th of march .



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