

Les Vignerons de Buzet – Since now almost 12 years, our coop. is gradually moving towards a viticulture that reconciles the best technology, respect for Humans and the environment.

Our promise: « Make good wine at the best price for the customer in the best conditions for those whose living it is with total respect for Humans and Nature».

RoZet by Buzet

Appellation Buzet Contrôlée

The Vignerons de Buzet are pleased to present this ROZET. The fruity gourmet ROZET is generous and elegant. This pleasurable wine is perfect in many settings and is always a delicious addition to the table.



Vintage: 2017



Grape variety:

Merlot, Cabernet Franc, Cabernet Sauvignon.



Terroir:

Various boulbènes and clay-limestone terroirs.



Winemaking:

The grapes are picked late at night. After a short 2-3 hour period of skin maceration, the juice is extracted using a pneumatic press. The must is left to settle and then to ferment at a regulated temperature of 15°C for merlots and 17°C for cabernets. The blending occurs early and the fining is completely sheltered from the outside in a stainless steel vessel before it is carefully bottled in our facilities to preserve the delicate aromas.



Tasting:

It has pale but lively colour. The very intense nose combines the floral fruity notes of white peaches and pears. When in your mouth, the attack is quite sharp with a hint of acidity that is softened by the wine's sweetness and volume. The sweet and, indeed, smooth and subtle finish means that this rosé is suitable as an aperitif, during meals and even as an after-dinner drink!



Serving temperature: 10 – 12°



Pairing suggestions:

This wine is excellent with all summer meals, from aperitifs with tapas to salads, not forgetting hot starters and grilled meat and fish. Thanks to its soft and subtle finish, it is also perfect with desserts.

Wine growing that respects both Man and Nature.





