Petal de Rose, Chateau Barbeyrolles

Product code	TU06ZZPC
Grapes	
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	
Vintage	2025

Organic

Biodynamic Conversion

Vegan Vegetarian

Tasting Notes

Pearl petal colour. It delivers a veil of jasmine, acacia, letting peach and a touch of strawberry shine through. The almond biscuit is intertwined with a hint of spice such as cardamom. Juicy, fresh with the feeling of citrus, pomelo and candied citron, it shows suave flesh, a fine grain and a sapid, salivating vibrance. Its delicious volume is stretched by slight bitter hints. Intense and subtle with essences, spices and almond grain, it is overt with immediate impression but will give full pleasure over 1-2 years

Winemaking

All grapes are harvested by hand, sorted, not de-stem- med and directly loaded into the press without crushing. The grapes are lightly pressed so as to obtain optimum delicacy and fragrance from the very heart of the grapes. Wines ferment in temperature controlled stainless steel, gravity-fed cuves. The wine undergoes malolactic fermentation. Bottled at Château Barbeyrolles.