



CHÂTEAU
LACROUX
FAMILLE DERRIEUX
ARTISANS D'AUTHENTICITÉ DEPUIS 1615



Vigne du Rial

AOP Gaillac Rosé *Conversion to organic wine since 2017*



Soil type : Chalky clay, south east exposure.

Grape Varieties : Duras & Brocol.

Average age of Vines : 15 years.

Vinification : Maceration from 24 to 48 hours, bleeding, fermentation at 18°C to keep fruity aroma; fining and filtering in February/March, bottled in April.

Colour : Raspberry red.

Bouquet : Fresh, flowery, cherry-taste.

Taste : Fruity.

Temperature : Around 6° C.

Ideal with : Ham, salad, chicken, grilled meat; Aperitif in summertime.