

Amour de Swan rosé 2022

Château Swan, located in Cadillac on the slopes of Bordeaux, is a quality wine estate dating back to the 19th century. It stands out for its traditional know-how combined with modern winemaking and ageing techniques. Sustainable viticulture and respect for the environment are at the heart of the estate's concerns. The wines produced by Château Swan are recognized by many specialists.



Designation: AOP Bordeaux

Blending: Merlot

Soil: Clay and gravelly slopes

Alcohol content: 13% vol.

Average vineyard age: 15 years

Viticultural practices: Sustainable viticulture certified HVE (High Environmental Value). Emphasis on environmental stewardship and reduced chemical inputs.

Harvesting: Manual harvest to ensure optimal cluster selection. Performed at dawn to leverage cooler temperatures, which aid in preserving aromatic precursors and limiting oxidation.

Vinification process: Following destemming and light crushing, the must is extracted via gentle pressing, allowing gravity flow to minimize mechanical intervention.

Pressing is halted as soon as the desired pale pink hue is achieved to avoid excessive phenolic extraction.

The must undergoes a cold settling phase (débourbage) at 16°C for 24 hours to stabilize and preserve varietal freshness. Fermentation proceeds at controlled low temperatures in stainless steel vats to enhance aromatic expression and maintain varietal typicity.

Tasting notes:

Pale, crystalline pink robe. Expressive, delicate nose with floral notes of acacia complemented by fresh red berry aromatics. The palate is supple and mineral-driven, featuring bright, zesty acidity with notes of redcurrant and citrus. Excellent balance between tension and roundness, offering a lively, refreshing finish.

Food pairing recommendations:

Serve well-chilled. Ideal as an aperitif. Pairs elegantly with seafood, grilled fish, and subtly spiced dishes (e.g., Asian or Mediterranean cuisine).

