



Domaine Clarence Dillon, Clarendelle Rosé, AOC Bordeaux, France, `2024`

Product code: `5811

VITICULTURE

Working with carefully selected vineyard owners, the team regularly visit the properties and inspect the vineyards to ensure the fruit that goes into the wines are nothing short of excellent.

WINEMAKING

The grape selections came from carefully chosen plots, harvested later in the year, in the second half of September. Direct pressing after very short skin-contact under a controlled atmosphere produced a pale rose colour, while enhancing the wine's richness and smoothness on the palate.

TASTINGNOTE

A brilliant, clear, pale pink colour. The nose is very complex with aromas of raspberry and pink grapefruit reminiscent of boiled sweets. The mouthfeel is dense and velvety, with a subtle tannic structure, accompanied by a lovely freshness. Red fruit notes come to the fore, mingled with hints of tropical fruit, such as lychee and mandarin orange. All in all, a very fruity and well-balanced wine underpinned by slightly salty, mineral nuances. The aromatic intensity makes for a delicious wine with a long, delicate finish.

FOOD MATCHING

A great match for grilled meats, particularly lamb, and Mediterranean flavours.



TECHNICAL DETAILS

Varieties:

Cabernet Sauvignon 56%,
Merlot 37%,
Cabernet Franc 7%

Features

ABV: 12.5%

Closure: Synthetic cork

Colour: Rose

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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