



Château Sainte Marguerite

TASTING NOTES

EYE

To the eye, a pearly rose with luminous golden reflections.

NOSE

From the nose, the Les Fantastiques Rosé wine reveals a balance between the rich aromas of vine peach, raspberry and plum, and the most exotic nuances of guava and papaya.

MOUTH

On the palate, citrus notes stand out and are complemented by other more floral ones (rose, hint of jasmine). A finish with delicious notes and good length.

SERVICE AND STORAGE

Ideal serving temperature at 8-10°C. A signature rosé that will age for 4-5 years.

FOOD/WINE PAIRING

Pairings with noble shellfish (rock lobster and lobster), crab, shellfish (oyster and abalone), risotto with sea urchin cream, snow peas, exotic fruits.

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.