



# THE NEW PINK WINE MALBEC ROSÉ

## Estate Bottled– IGP Comté Tolosan

The first rosé wine in the region of Cahors aged in acacia barrels, The New Pink Wine is blended from the grapes harvested early in the morning in order to preserve the freshness of the fruits.

**Vineyard and Region:** Cahors, South-West France.

**Grape Variety:** 100% Malbec.

**Terroir:** Clayey-calcareous and siliceous soil of the 2<sup>nd</sup> and 3<sup>rd</sup> terraces, old vines.

**Work of the vine and winemaking:** Certification: High Environmental Value. Environmentally friendly and traditional methods of working of the vines. Harvested early in the morning. 100% press rosé, aged in new acacia barrels.

**Tasting Notes:** Refined fruit notes. Beautiful complexity. The aging brings harmony to this great rosé wine.

**Food Pairing:** Perfect on its own or paired with tapas and tapenade, squid carpaccio, grilled meat, fish like red mullet or sea bream, or a nice tomato salad. Best enjoyed chilled.



**New:** The New Pink Wine has been hand-crafted by Jean-Luc Baldès and like its famous cousin The New Black Wine, this wine is a result of our tradition of innovation. This is the first Rosé made from Malbec to be matured in acacia barrels in Cahors.

**Pink:** An elegant nod to the history of the “black wine” which was a favoured wine by our British neighbours since the 13th century.

**Wine:** 100% Malbec. Aged for 6 months in acacia barrels. Made by Jean-Luc Baldès who is considered to be the master of Malbec. This wine is an ode to fine gastronomy and eternal summer days.

Suggested wine pairing: The Wine Song- The Cat Empire

