

# Le Rosé X Giscours

2023

President  
General manager  
Winemaking manager  
Estate manager

Famille Albada Jelgersma  
Alexander van Beek  
Didier Forêt  
Jérôme Poisson

Soil

Deep Garonnais gravel

Blending

100% Cabernet Sauvignon

Harvesting

Hand picked – September 5<sup>th</sup> 2023

Vinification

Direct pressing  
Low temperature fermentation in concrete vats



Our team meticulously selected one of our plots that has been traditionally reserved for the production of Château Giscours, our Grand Cru Classé, and dedicated it to our Rosé x Giscours 2023. This choice was guided by our desire to constantly keep improving the quality of our wines.

The Cabernet Sauvignon grapes harvested from this plot on our historic terroir were picked on September 5<sup>th</sup> at the first light of dawn and then immediately taken to the press while still fresh. Only the first and most qualitative press juices were selected to ensure freshness and delicacy.

Throughout the making of this Rosé, our technical team worked diligently to preserve its aromatic profile, its freshness, and to develop a beautiful mid-palate texture, resulting in a refined and precise wine.

The 2023 vintage of our Rosé x Giscours embodies all the hallmarks of a fine Rosé: freshness, elegance, and vibrant energy!