



MOULIN DES RAMBAUDS

Cuvée fleur de vigne

Spring scents

Fleur de Vigne is a tribute to the springtime fragrances of the flowers growing on our organic vines. It is a perfect blend of Malbec and Cabernet Sauvignon. This cuvée is BIO NOP certified and won a silver medal at the Millésime Bio 2023 Challenge.



Grape variety

MALBEC 70%
CABERNET SAUVIGNON 30%



Tasting notes

With its lightly nuanced pastel pink hue, this wine reveals an intense nose of fresh, little fruits aromas, stimulating the appetite even before tasting. The perfect balance between tangy fruit notes and roundness on the palate makes for a delicious taste experience, with subtle hints of raspberry and wild strawberry.



Ageing

Ageing: In stainless steel tanks, micro-oxygenation
Surface area: 19 hectares
Terroir : Clay, south-western slopes
Density: 4000 vines/hectare

DESIGNATION
IGP Atlantique

TYPE OF WINE
Rosé

ALCOHOL
12,5%

MILLESIME
2022

HEATING
Medium Plus

VOLUME
750ml

PACKAGING
Garance bottles with
natural corks
Cartons: 2x3 upright
gencod bottle 3760224861975
carton 3760224861982



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