



Le Fil Rose

Thierry BONNET

Your main character trait ?

Kindness

Your favorite activity ?

I love hunting

Your favorite vineyard ?

Bordeaux, of course

Your favorite thing about wine ?

Working on developing it

Determination, enthusiasm, and passion: these are the keys to quality and the philosophy I try to apply in my vineyard. I represent the 4th generation of an authentic winegrowing family, which has handed down the love of work well done. I leave nothing to chance on the estate as I combine tradition and modernity with a perfectly structured vineyard, converting to organic farming and top-notch equipment, which allows me to devote myself solely to crafting rosé wines. Indeed, rosé wine is my specialty: the “Fil Rose” or rosé guideline of my winegrowing métier!



Le Fil Rose

BORDEAUX

Village: Soussac (Entre-deux-Mers)

Total winegrowing area: 23 hectares

Terroir: Soil of clay-limestone – North-South exposure – 20-year-old vines

Winemaking and ageing: Mechanical harvest. Vinified by pressing directly with a pneumatic press, perfect control of temperatures between 16 and 18 Celsius degrees during fermentation, which lasts from 2 to 3 weeks. Fining followed by filtration. Ageing in stainless steel vats.

Blend: 60 % Merlot, 20 % Cabernet Sauvignon, 20 % Cabernet Franc

Tasting comments: Pale in colour, the wine is a bright light pink. The impressive nose is marked by tangy candy aromas. The palate is supple with a frank very fresh attack with a distinctive amylic aroma. The wine is generous, extremely thirst-quenching and highly drinkable. This is a true and technically very accomplished rosé made by direct pressing!

Food and wine pairings: Marinated chicken skewers.



Awards:

Vintage 2021:

GOLD SINGAPOUR COMPETITION 2022 (LBRO2021)

GOLD LYON 2022 (LBRO2021)

GOLD FRANKFURT 2022 (LBRO21)

GOLD LONDON AWARDS 2022 (LBRO2021)

GOLD INTERNATIONAL ORGANIC AWARDS 2022 (LBRO2021)

SILVER TAIWAN AWARDS 2022 (LBRO2021)

SILVER BORDEAUX 2022 (LBRO2021)

SILVER AMERICA AWARDS 2022 (LBRO2021)

SILVER JAPAN AWARDS 2022 (LBRO2021)