

domaine  
**BAUD Génération 9**

**AOC Côtes du Jura**  
**Rosé D'été L'Audacieuse**

*Lightness and frivolity are highly recommended for our Rosé. This fruity, greedy and thirst-quenching wine is intended to refresh you in summer as a pre-dinner drink or with barbecue and picnics.*



**Grape Variety**

Mix of Poulsard and Pinot Noir which both are Jura red wine grape varieties.

**Cultivation**

The density of planting is about 6 500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2015, our winery has been certified "Terra Vitis".

**Wine Making Process**

This wine is made of bleedings in steel vats where destalked grapes are macerated. Fermentation of alcohol is made under temperature monitoring, which helps this product keep its fruitiness and freshness.

**Tasting Notes**

Has to be consumed at low temperature (6 to 8°C).

The red berries flavour is the strongest one on the nose.

Its attack in the mouth is frank without being aggressive and its tannins are almost non-existent. The flavours of this pleasant wine remind the ones that can be perceptible on the nose: Morello cherry, strawberry and red currant. This is a summer wine because of its lightness in mouth-feel and freshness.

**Wine Pairing**

Salted meat, pork and smoked meats (mountain ham), barbecue and pizza.

**Wine Storage**

Commercialised from April to September, it must be consumed within the year.