



PINK  
*Criquet*

2007

*Criquet*<sup>PINK</sup> is a limited edition rosé, born from a traditional winemaking technique that is a type of *saignée* (a quick bleeding of juice just before the wine goes into the tank) that has been utilized at Château Lassègue in Saint-Emilion. The wine's name was inspired by vigneron Pierre Seillan, known as "Criquet" by his rugby team-mates, due to his small size and lightening quick reflexes on the rugby field.

The grapes for Pink Criquet are sourced from an Estate featuring old vine, noble Bordeaux varieties.

The fruit comes from terroir composed of clay, limestone and sandy gravels which provides Pink Criquet good complexity and depth. This wine does not go through malolactic fermentation

<i>Vigneron/Winemaster:</i>	PIERRE SEILLAN
<i>Appellation:</i>	BORDEAUX ROSÉ
<i>Composition:</i>	60% MERLOT 40% CABERNET FRANC
<i>Alcohol:</i>	12.7%
<i>pH:</i>	3.55
<i>TA:</i>	0.57g/100ml
<i>Cases produced:</i>	525

*Notes from the Vigneron:*

An elegant and delightful wine with a deeply saturated rosé color and lighter pink edges. The bouquet features fresh, floral notes of rose petals and bright red fruit. Pink Criquet is both crisp and refreshing yet soft in the mouth due to the lushness of the fruit from old vines. Harmonious and well-balanced flavors of cranberries and raspberries mingle with cherries and other bright red fruits leading to a lingering and pleasant finish.

2007 Pink Criquet Rosé can be enjoyed on its own, chilled, or alongside charcuterie, sushi, salmon and many other dishes. Pink Criquet is an especially versatile wine for brunch.