

ENTRE PARENTHÈSES

PREMIUM ROSÉ



Entre Parenthèses is an ode to hedonism, an invitation to discover an elegant wine with crisp fruit aromas, to take a break and just enjoy a moment of drinking pleasure, away from the hustle and bustle of a world that has become increasingly hurried and demanding.

TERROIR ...

The result of our winemakers' rigorous selection work, Entre Parenthèses represents the quintessence of the finest clay-limestone terroirs of the Bordeaux wine region. These terroirs have been specially selected for their ability to produce distinguished wines of lovely aromatic intensity.

GRAPE VARIETIES ...

Entre Parenthèses is made from 3 different grape varieties : Merlot (80%), Cabernet Franc (13%) and Cabernet Sauvignon (7%).

VINIFICATION ...

The grapes undergo a direct pressing as soon as they arrive in the winery. The fermentations are carried out at a low temperature in order to obtain a delicately fruity wine. The wine is then aged in stainless-steel vats, some of it on its fine lees with regular bâtonnages (stirring of the lees).



TASTING NOTES ...

Entre Parenthèses displays a seductive pale, crystalline appearance with light salmon tints. It reveals an intense bouquet with subtle fruity notes.

The palate shows itself to be full of flavour, with a lovely balance between smoothness, aromatic intensity and a pleasant freshness. A refined and elegant wine.

FOOD & WINE PAIRING ...

Entre Parenthèses is perfect for relaxed drinking occasions, whether served as an aperitif with tapas or enjoyed with summer salads, grilled meats or fish. It is also excellent with fruit-based desserts.

SERVICE ...

Serve fresh, between 10 et 12°C.



MAISON LE STAR
VIGNOBLES & CHATEAUX

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