




LES FUSTIERS CÔTES DU RHÔNE ROSÉ 2016 13% ALC, 750ML		
Nurtured in the Southern Rhône Valley, with vineyards of alluvial deposits and stones on clay and limestone slopes in the departments of Vaucluse and Gard. Les Fustiers Côtes du Rhône Rosé is best served at 50-55°F with French cuisine, Asian dishes, grilled fish and salads.		
EYE	NOSE	PALATE
Pale pink.	Intense nose with red fruits aromas but also citrus notes and rose.	Frank attack and finale on freshness and roundness. On the palate, full-bodied wine, well structured and fruity.
APPELLATION	VINIFICATION	VARIETALS
 Côtes du Rhône AOC	Traditional with a cold and slow pre-fermentation process to preserve a maximum of fruit aromas.	Grenache, Cinsault, Syrah
		UPC 7-14320-90027-7



BRONCO WINE COMPANY

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