



TUTIAC
TOUT BORDEAUX !



LION AND THE LILY Rosé

AOP Bordeaux rosé

Grape variety : MERLOT

Soil : CLAY-LIMESTONE

Ageing : STAINLESS-STEEL VATS

Tasting notes : BEAUTIFUL PALE AND SHINY PINK COLOR. THIS ROSÉ IS REFRESHING AND EASY DRINKING, WITH ELEGANT RED FRUIT AROMAS, NOTES OF WHITE FLOWERS AND SOME CITRUS HINTS. IT HAS A LONG AROMATIC FINISH WITH A GOOD BALANCE BETWEEN SWEETNESS & FRESHNESS.

Wine & Food pairing : CESAR SALADS, SUSHIS, RISOTTO WITH PRAWNS, MARINATED CHICKEN SKEWER, TAGLIATELLE WITH VEGETABLES OR WITH SALMON ... PAIRS WELL ALSO WITH RED FRUIT DESSERTS. IDEAL FOR A PICNIC, FOR AN APERITIF OR WITH BARBECUES.

THE VINOLOK GLASS CLOSURE ALLOWS AN EASY OPENING & GIVES MORE ELEGANCE TO THE GLOBAL PACKAGING.

History :

DO YOU KNOW WHY OUR WINE IS CALLED LION AND THE LILY? ON THE COAT OF ARMS OF BORDEAUX, YOU'LL FIND A LION AND THREE LILIES. THE LILIES ARE THE HISTORIC SYMBOL OF FRENCH KINGS, AND THE LION (WHICH ORIGINALLY USED TO BE 3 LEOPARDS), WAS THE SYMBOL OF RICHARD I OF ENGLAND (AKA LIONHEART). THIS NAME IS A SUBTLE YET MODERN NOD TO THE HISTORY OF OUR BEAUTIFUL CITY OF BORDEAUX WHERE OUR ROSÉ COMES FROM.

« ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH - CONSUME WITH MODERATION »