



BIG HEAD
a head of our time

2022 Rosé

A.B.V. 11 %

R.S. 1.6 g/L

T.A. 4.93 g/L

VARIETY 100% Cabernet Franc

HARVEST October 30, 2022

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2024-2026

SERVE 10-13°C

WINEMAKER'S NOTES Harvested at 19 Brix and with only 7 days of skin contact bled out the bright ruby colour nicely. 3 days of carbonic fermentation, then gently pressed the whole clusters of which 40% went into Terra Cotta and 60% went into Concrete.

SOMMELIER'S NOTES This Rosé is far too easy to drink. The nose is as intense as the colour. Bright aromas of raspberry, cranberry, shishito and white pepper. The palate is dry (Rosé for adults), fresh and concentrated and the alcohol is only felt after you swallow. Nicoise salad is all I want right now. (April '23 - JL)

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