



LION AND THE LILY

VINTAGE : 2025

VARIETAL : Merlot 100%

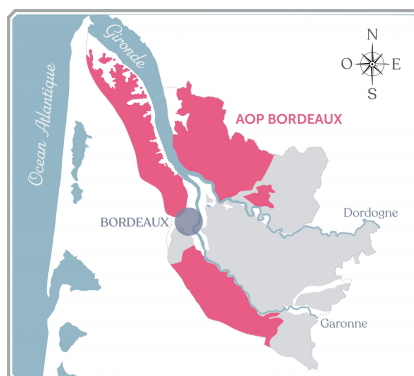
TERROIR : Clay-limestone.

WINEMAKING / AGEING : The musts then benefit from cold static settling, allowing to obtain clear juices while preserving the aromatic expression. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks, with precise temperature control according to the desired profile: from 14°C to 18°C. Particular attention is paid to the visual aspect, with a suitable fining process for each wine to obtain both pale and clear hues. Breeding is carried out on fine lees in a temperature-controlled stainless steel tank, providing volume and mouthfeel, while maintaining a pure, fresh, and precise aromatic profile.

TASTING : Pretty bright pink color. This rosé is fresh and easy to drink, with elegant notes of red fruits. It has a long aromatic persistence, with a good balance between sweetness and freshness.

FOOD PAIRINGS : Caesar salads, sushi, shrimp risotto, marinated chicken skewers, vegetable or salmon tagliatelle... Also pairs well with red fruit desserts. Ideal for a picnic, an appetizer, or with a barbecue.

PRESENTATION : Do you know where our name Lion & The Lily comes from? On the coat of arms of Bordeaux, you will find a lion and three lilies. The lilies are the historical symbol of the kings of France, and the lion (originally 3 leopards) was the symbol of Richard the Lionheart, King of England. This name is a subtle and modern nod to the history of our beautiful city of Bordeaux, where our wine comes from!





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REVIEWS AND AWARDS



Cave de l'année 2025
La Revue du Vin de France - Grands Prix 2025

