

AOC Bandol Rosé


Region : Provence Var

Grape variety : Grenache 40%, Mourvèdre 37%, Cinsault 23%

Appellation : AOC Bandol



The wine and the vineyard

- Terrace farming, south-facing plots with clay-limestone soil
- Organic farming 
- This wine is obtained by pellicular maceration in vats, by direct pressing on Grenache and Cinsault. Some bleeding of Mourvèdre will complete the blend. After cold settling, the alcoholic fermentation is carried out in thermo-regulated stainless steel and concrete vats.
- Bottled at the Château



Wine tasting

Colour : Intense, salmon hues

Nose : Opens with aromas of raspberries, enhanced by notes of peach and apricot as well as sweet spices

Flavour : A subtle balance between fullness and vivacity. The finish is long, fresh and fruity, ending on notes of white pepper.



Tasting advice

Serving temperature : 11° C

Food and wine pairing : A wine with a beautiful aroma ideal for grilled fish and shellfish

Ageing potential : 5 years

WINE CHARACTER

Complex  8/10

Persistent  7/10

Fruity  6/10