

VIGNERET



BANDOL A.O.P Rosé

CLIMATE / TERROIR

The AOP Bandol Terroir is laid out in terraces call «restanques» between the sea and mountains, enjoying maximum exposure to the sun, occasionally softened by sea breezes and the Mistral. It's in this natural amphitheatre between Sanary and St Cyr, our vineyard gain the full benefit of this outstanding geographical situation.

Terroir : Clay-and-limestone made up of white stone terraces.

GRAPE VARIETIES / YIELD

Mouvèdre 32% - Cinsault 41%

Grenache 18% - Carignan 9%

Yields are : 33 hl per hectare.

Alcoholic strength : 13,5°

VINIFICATION

The ripe grapes are picked and sorted by hand, they undergo a total scratch, then cooled to 14° before being pressed directly. It follows a cold settling between 10 and 12°. Fermentation lasts a fortnight under control between 16 and 18°. Malolactic fermentation blocked, breeding continues in stainless steel.

WINE PAIRING

Very nice for an aperitif, it is perfect well on salads, grilled fish or even oriental dishes (such as a tagine with lamb). Serve between 8 and 10°.

