

VIGNERET



CUVÉE
MARYLÈNE
A.O.P Bandol rouge

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, that the vineyard of Domaine Vigneret gain the full benefit of this outstanding geographical situation.

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

GRAPE VARIETIES / YIELD

Mouvèdre 95% - Grenache 5%

Yields are : 33 hl per hectare.

Alcoholic strength : 14°

VINIFICATION

The ripe grapes are picked and sorted by hand, they undergo a stalking 100% juice to get a beautiful area. We perform two overs and a daily punching, fermentation takes place at a temperature of 28-30° followed by a maceration of 15-28 days. The fermentation time depends on the material obtained. Maturing is for 24 months in oak barrels before delivering all its secrets.

WINE PAIRING

Open 3 hours before and then put in a decanter before serving. This wine is the flagship of our estate, a beautiful structure followed by a beautiful aromas and great elegance. Wonderful for you grilled or stewed red meats.

