



Domaine de la Garenne

BANDOL ROUGE

GRAPE VARIETIES:

Mourvèdre : 75 %
Grenache : 10 %
Cinsault : 12 %
Carignan : 3 %

SOIL :

Mix of clay and limestone. Yield 36 hl per hectare

CULTURE AND HARVEST:

Traditionally tilled soil (both mechanically and by hand) reasoned soil treatment.
Manual grape harvest. Clusters are hand-selected in the vineyard.

VINIFICATION METHOD:

Grapes are destemmed and lightly crushed. Vinified for 2 or 3 weeks in thermo-regulated tanks at around 25°C. Aged in oak casks during 18 months. Wine to be kept 8-10 years.

DISH AND WINE ALLIANCE:

You will particularly appreciate our Bandol red wine with game, stews, red meat, cheese ...

IDEAL TASTING TEMPERATURE:

From 16° to 18°C. Open 2 hours before tasting.

TASTING COMMENTS :

Deep red colour, present intensity, with very fine aromas and ascendancy of red fruits. smooth tannins with a good length at the end of mouth.

