



*Domaine de la
Garenne*

BANDOL ROSE

Cuvée M

GRAPE VARIETIES :

Mourvèdre : 60 %
Grenache : 30 %
Cinsault : 10 %

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 :

Destemmed and crushed. Direct pressing or skin cold-maceration (12°).
Fermentation thermo-regulated around 16-18°C.

DISH AND WINE ALLIANCE:

You will particularly appreciate our Bandol rosé wine with grilled fish, fish in sauce, a bouillabaisse, poultry or exotic cuisine.

IDEAL TASTING TEMPERATURE :

Served at around 13°

TASTING COMMENTS :

Light pink robe. Fine and very fruity nose with grapefruit and citrus notes.
More typical wine than our Bandol tradition, it will reveal all its complexity at a gourmet meal.
It's a rosé wine excellent for ageing (up to 5 years).

