



Domaine de la Garenne

BANDOL ROSE

GRAPE VARIETIES :

Mourvèdre : 25 %
Grenache : 30 %
Cinsault : 45 %

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 fish, grilled meat, bouillabaisse, poultry... Or as an aperitif.

IDEAL TASTING TEMPERATURE :

Served at around 13°C

TASTING COMMENTS :

Lovely light pink colouring, fresh fruity taste. Refined and delicate in mouth, a good year.
A gastronomic wine.



- Silver medal at Vigneron Indépendant competition in Paris
- 92/100 in Guide Gilbert & Gaillard 2015

Chemin de Saint Côme - 83740 La Cadière d'Azur

Tel : 04 94 90 03 01 - Port : 06 88 69 15 97

E-Mail : domaine-garenne@orange.fr - Site : www.domainedelagarenne.net