



## Bandol Rouge NV

### WINE DESCRIPTION

Deep purple

### TASTING NOTES

Shows spicy aromas, red berries in the mouth as well as chocolate & tobacco backed by elegant & soft tannins

### FOOD PAIRING

to be served with a peice of beef as well as game or truffled dishes

### VINEYARD & PRODUCTION INFO

Soil composition:	Clay & limestone
Training method:	Guyot
Harvest time:	September
First vintage of this wine:	2010
Bottles produced of this wine:	3,000

### WINEMAKING & AGING

Varietal composition:	Mourvedre, Grenache. Cinsault
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	30 days
Maceration technique:	Pumpovers
Type of aging container:	Demi-muids
Length of aging before bottling:	18 months

### PRODUCER PROFILE

Estate owned by: Philippe Barrere,  
Frederic Valette, Clement Minne & Pauline  
Guiraud

Winemaker: Pauline Guiraud & Clement  
Minne

Estate founded: 2010

Region: Provence

Country: France