



Moulin De Roque Bandol Rouge



Varietal: 95% Mourvèdre, 5% Carignan

Elevation:

Practice:

Dry Extract:

Appellation: Bandol, France

Production:

Alcohol: 14.5%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

This is an unmistakably rich, almost burly wine with deep, ripe fruit and playful, peppery spice. Being produced from younger vines, it is ready to drink now, though the wine will develop further with time.

Aging:

Winemaking:

The grapes are harvested, destemmed and sorted by hand. Selected yeast is used to preserve natural aromas. Maceration takes place at controlled temperatures for 28 days. Lots are vinified separately prior to blending with 18 months aging in large oak Foudres.

Food Pairing:

Grilled red meat and hard cheese.

Accolades:

2016 Wine Advocate – 89 pts

