



Moulin De Roque Bandol Rose



Varietal: 70% Mourvèdre, 20% Grenache, 10% Cinsault

Elevation:

Practice:

Dry Extract:

Appellation: Bandol, France

Production:

Alcohol: 13%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

This is an elegant, supple rosé with presence and persistence – expressive berry fruit, herbal tones and the mineral tension typical of Bandol.

Aging:

Winemaking:

The grapes are sorted and lightly pressed. Selected yeast is used to preserve natural aromas. Fermentation takes place at 64°F. Lots are vinified separately prior to blending.

Food Pairing:

Fresh goat cheeses, pasta with anchovies and capers, grilled white fish, black bean tacos, oysters.

Accolades:

2018 Wine Advocate – 89-91 pts

