

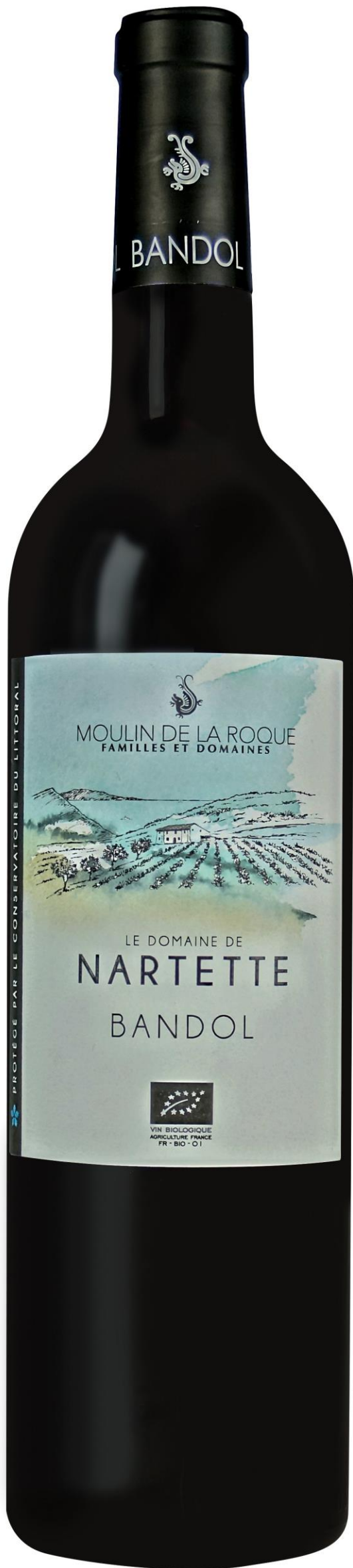


MOULIN de la ROQUE
FAMILLES ET DOMAINES

– VINS DE BANDOL ET CÔTES DE PROVENCE –

Domaine de Nartette

AOP Bandol Rouge 2019



Grape Varieties: 93% Mourvèdre
7% Cinsault



Location: St. Cyr-sur-Mer



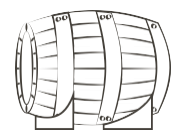
Soils: Limestone pebbled sandy matrix with Jurassic and Triassic limestone



Produce: 32Hl/Ha



Vinification: Manual harvesting
Total destemming
Maceration for about thirty days with temperature control between 23°C and 26°C
Pressing and incorporation of the press juice into the free-run juice after tasting
Blending of the varietal wines to obtain the cuvee



Ageing: In French oak barrels for 20 months
Ageing potential: 10 years



The eye

Garnet colour.



The nose

Powerful nose with aromas of ripe fruit, cocoa and leather.



The mouth

The palate is harmonious, rich and fleshy, with melted tannins, powerful and elegant.



Gastronomy

Quails with grapes, veal tendrons, rack of mutton, turkey with truffles.

Elegant | Fruity | Powerful

Elegant | Harmonious

