



MOULIN de la ROQUE
FAMILLES ET DOMAINES

– VINS DE BANDOL ET CÔTES DE PROVENCE –

Les Adrets

AOP Bandol Rouge 2018

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Grape Varieties: 91% Mourvèdre
5% Cinsault
4% Carignan



Location: La Malissonne, Le Brûlat



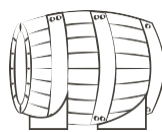
Soils: Rudist sandy marls and calcareous limestone



Produce: 35HI/Ha



Vinification: Hand made harvest
Total destemming
Maceration for 28 days with temperature control
between 24°C and 28°C
Pressing and incorporation of press juices to the juice
of drop after tasting



Ageing: French oak barrels for 18 months
Ageing potential: 4 - 5 years



The eye

Beautiful garnet red dress with purple reflections.



The nose

The nose reveals a bouquet of aromas, centered on notes of red fruits then enhanced by spicy notes.

Elegant | Spicy | Fruity



The mouth

The attack reveals richness and personality. The finish is marked by intensity and elegance.

Elegant | Puissant | Rich



Gastronomy

Cheeses, game in sauce, grilled red meats.

