

# Mas de la Rouvière

<b>Category</b>	Rosé
<b>Grapes</b>	40 % Cinsault, 35 % Mourvèdre, 25 % Grenache
<b>Appellation</b>	Bandol (AOP)
<b>Producer</b>	Domaines Bunan
<b>Country</b>	France
<b>Region</b>	Provence
<b>Vintage</b>	2018
<b>Size</b>	750 ml
<b>Degree of alcohol</b>	13,5 %
<b>Serving temperature</b>	12-14 °C
<b>Available</b>	Québec

## Terroir

On the Castellet soil, plots selected for subtle blends. Soil: marl-limestone of the secondary era, period of the upper Cretaceous. Yield 30 hl per hectare.

## Vinification and maturation

Disbudding, suckering and manual green harvesting. Manual harvest at the end of August 2018. Skin maceration, pressing, settling and fermentation in stainless steel tanks at controlled temperature. Bottled in March 2019.

## Features

Rose petal dress. Frank nose characterized by flavors of exotic fruits. Harmonious on the palate.

## Food Pairings

Sea bream ceviche, grilled prawns and lamb curry.

## Medals / Press reviews

90 points Robert Parker

89 points Wine Spectator

## Other information

Wine made from organically cultivated grapes, Manual harvests (in accordance with the regulations of the Bandol appellation).

Agriculture Biologique (Ecocert certification)

Sugar content: 0.89 g/L

## Product code

Québec : 11657403

