

## AOP Bandol Rosé 2012



<b>Varietal</b>	30% Mourvedre, 40% Cinsault, 30% Grenache
<b>Region</b>	Bandol
<b>Harvest Method</b>	The grapes are harvested by hand, sustainable.
<b>Vini-fication</b>	Direct pressing, low temperature
<b>Aging Process</b>	Stainless steel vat for 6 months
<b>Aroma</b>	This is a wine with dominating aromas of citrus fruit (grapefruit and lemon zest).
<b>Palate</b>	It has a complex spicy flavor with freshness and a nice mineral note on the palate.
<b>Food Pairings</b>	Aperitif, grilled fish, seasonal salad, tagine, grilled meats
<b>Serving Temperature</b>	8°-10°C/46°-50°F