



## LES CANNISSES

### ROSE WINE AOP BANDOL



#### VARIETALS

Mourvèdre - 50 %; Grenache - 25 %; Cinsault - 25 %

#### FLAVOR

LES CANNISSES wine is clear pink in color. It possesses a fruity nose of raspberries and strawberries, topped with floral and spicy notes. This fine wine is full, powerful, elegant, engaging, and smooth.

#### ALLIANCE FOOD – WINE

LES CANNISSES rosé wine goes well with the anchovy reeds, white meats, grilled fish fillets and mussels. Best to be served at a temperature of 8° to 10°C.

#### PACKAGING

“Bordeaux evolution” bottle  
Pallet of 100 cases of 6 bottles  
Bottle Barcode: 3285650712320

#### PREPARATION AND PRESENTATION OF WINE

The rosé wine LES CANNISSES is remarkably fresh, rich with the scents of its native terraces. The intensity of the Mourvedre varietal combined with the fruitiness of the Grenache and freshness of Cinsault make this wine rich and full-bodied. Due to Mourvedre varietal's high content of antioxidants, LES CANNISSES is a well-aging wine, which retains its precious qualities even after several years in storage. This rosé wine belongs to Bandol group, one of the oldest appellations of Provence. The area of vineyard is located in a vast amphitheater of mountains of the Sainte-Baume and Mont-Caume, surrounded by foothills. Spanning a territory of 8 municipalities around the town of Bandol, vines are cultivated in terraces of about 1100 ha. The soils in this area are mostly made up of limestone. LES CANNISSES rosé wines enjoy a meticulous aging preparation throughout winter. They are marketed only after the 1st March of the year following the harvest. The wines of Bandol region are rich in silica elements and produced at low yields - a maximum 40 hl / ha.