

Vins Breban

ROSÉ WINE APPELLATION BANDOL

DOMAINE DES ESTOURNOIS

VARIETALS

Mourvèdre - 60%; Grenache - 30%; Cinsault - 10%

FLAVORS

Domaine des Estournois wine has a peach-pink color. Fine and complex nose, mixing spice and ripe fruits. On the palate, the wine is round, fresh, and of good length on the finish.

ALLIANCE FOOD - WINE

The rosé wine goes well with grilled fish and "bouillabaisse" style fish soup. It is also to be appreciated as an aperitif. Best to be served at a temperature of 8° to 10°C.

PACKAGING

Bottle bordelaise Provence seduction - Case of 6 or 12 bottles
Barcode: 3334861003380

WINE PREPARATION

The Domaine des Estournois AOP Bandol rosé wine is memorable for its freshness. The soils of the region consist largely of calcareous clay. This wine is well-known and appreciated for its ability to retain its character even after years of conservation in cellars. Harvesting is done manually, both stalking and crushing. Fermentation is proceeded under controlled temperature between 16° and 18° C. The intensity of Mourvèdre aroma and its antioxidant power harmoniously combine with fruitiness of Grenache and freshness of Cinsault, which makes this rosé subtle and full-bodied.



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