

Vins Breban

ROSÉ WINE APPELLATION BANDOL

RIVAGE BLEU

VARIETALS

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

FLAVORS

Rivage Bleu rosé has a melon pink color of a beautiful intensity. The nose is slightly spicy with accompanying hints of citrus fruits. On the palate, this wine is robust and round with good balance, and a grapefruit-like finish. A distinctive wine of great elegance.

ALLIANCE FOOD - WINE

Rivage Bleu rosé wine is often appreciated as an aperitif. It goes wonderfully with grilled fish, white meats and many other Mediterranean style dishes. Best served at a temperature of 10° to 12°C.

PACKAGING

Bottle bordelaise séduction
Case of 6 or 12 bottles - Barcode: 3 285 650 722 824

WINE PREPARATION

Bandol rosé wine Rivage Bleu is the result of a collaboration with partners-winegrowers and Vins Bréban. The vineyard rests upon clay-limestone and marly soil. Direct pressing of grapes is practiced. Grape varieties are vinified separately. Alcoholic fermentation is carried out at low temperature in order to preserve fruity aromas and color.



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