

CUVÉE 1950

Organic Bandol Rosé

La Cadière d'Azur, Provence, France



GRAPE VARIETIES

74% Mourvèdre, 20% Grenache, 6% Cinsault

VINIFICATION

Moulin de La Roque was founded in 1950, and this cuvée was developed to honor the pioneers who created Bandol's first cooperative. Bandol is a sun-drenched region dominated by steep hills and this requires growers to plant their vines in stone wall terraces called "restanques." Cuvée 1950 rosé is produced from vines planted in sandy marl soils. Mourvèdre is famously tannic, but these soils temper the tannins, making them perfect for rosé. Grapes are harvested by hand, sorted, and then lightly pressed. Selected yeast is used to preserve natural aromas. Fermentation takes place at 64°F. Lots are vinified separately prior to blending.

PRODUCER PROFILE

Cuvée 1950 is produced by Moulin de La Roque, a growers' cooperative situated in the famous Bandol Village of La Cadière d'Azur. What is a growers' cooperative, exactly? A cooperative is a group of wine grape growers who share their resources to produce, bottle, and market wine. Making wine independently requires investment and time that is practically beyond the means of most farmers. Cooperatives play an essential role by providing growers with access to economy of scale, a vocal role in production, and a fair share of profits. This approach also provides a tremendous benefit to consumers. Well-run cooperatives like Moulin de La Roque are a prime source for excellent wines at lower prices. Moulin de La Roque accounts for 20% of the production in Bandol, a region well known for high quality wines with premium pricing. Moulin de La Roque does offer wines at more reasonable pricing than the Domaines but maintaining the high quality that makes Bandol famous is their top priority. The winery has also pioneered sustainable practices in the region.

TASTING NOTE

An enticing and elegant expression of Bandol Rosé. Focused and light, white tea and lavender flowers and a tiny hint of peach aromas can be found. Later, on the creamy palate, look for wet stone, ripe berry and a touch of citrus zest on the balanced, lingering finish.

FOOD PAIRINGS

Fresh goat cheese, pasta with anchovies and capers, grilled white fish, black bean tacos, fresh seafood.

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