

CUVÉE 1950



Organic Bandol

La Cadière d'Azur, Provence, France

GRAPE VARIETIES

91% Mourvèdre, 5% Cinsault, 4% Carignan

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 rouge is produced from vines planted in dense limestone with sandy topsoil. These soils promote thin, twisting roots that stretch deep into the soil to draw water and nutrients up from the bedrock. This yields a supple, yet intense red wine. 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 and aged in large oak casks for 18 months before 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

Rich, complex and deep, ripe violet fruit aromas are sprinkled with peppery garrigue, while loads of fresh blackberry, earth and a hint of minerals mingle on the palate with expressive tannins and firm structure.

FOOD PAIRINGS

Very food friendly! Try pairing with beefy stews, roast lamb, smoked meats and aged sheep's milk cheeses. Or a big, juicy burger!

THE MARCHETTI COMPANY

216 . 321 . 4162

WWW.TMARCHETTICO.COM

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