

# CUVÉE 1950

**Organic Bandol Rosé**  
La Cadière d'Azur, Provence, France



## GRAPE VARIETIES

74% Mourvèdre,  
20% Grenache,  
6% Cinsault

## 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 PAIRING

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

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