

# CUVÉE 1950

Organic Bandol Rouge  
La Cadière d'Azur, Provence, France



## GRAPE VARIETIES

91% Mourvèdre,  
5% Cinsault,  
4% Carignan

## 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 PAIRING

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

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