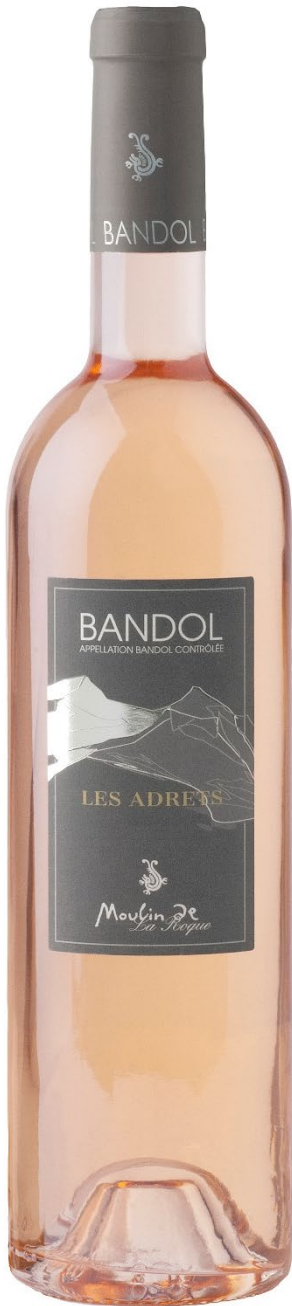


LES ADRETS



Bandol Rosé

Bandol A.O.C., La Cadière d'Azur, France

GRAPE VARIETY

70% Mourvèdre, 20% Grenache, 10% Cinsault

VINIFICATION

The grapes are sorted and 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

Les Adrets is produced by Moulin de La Roque, a growers' cooperative situated in the famous Bandol Village of La Cadière d'Azur. Les Adrets means "Sunny Side" in French and in practical use refers to a slope soaked by the sunshine. As such, the vineyards that produce Les Adrets sit upon hillsides facing south east, steep enough to require the growers to plant the vines in stone wall terraces called "restanques". Les Adrets is produced from younger vines planted in the five diverse Bandol soil types: rudist limestone, Triassic pebbles, black marl, sandy marl, and red sand.

TASTING NOTE

This is an elegant, supple rosé with presence and persistence – expressive berry fruit, herbal tones and the mineral tension typical of Bandol.

FOOD PAIRINGS

Fresh goat cheeses, pasta with anchovies and capers, grilled white fish, black bean tacos, oysters.

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