

LES ADRETS



Bandol Rosé

La Cadière d'Azur, Provence, France

GRAPE VARIETIES

70% Mourvèdre, 20% Grenache, 10% Cinsault

VINIFICATION

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 southeast, 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. 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. 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 domains, 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

This is an elegant, supple rosé with presence and persistence – expressive berryfruit, 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.

2022	90	WINE SPECTATOR
------	----	----------------

THE MARCHETTI COMPANY

216 . 321 . 4162

WWW.TMARCHETTICO.COM

1/17/2024