

LES ADRETS



Bandol

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

GRAPE VARIETIES

95% Mourvèdre, 5% Carignan

VINIFICATION

The grapes are harvested, destemmed and sorted by hand. Selected yeast is used to preserve natural aromas. Maceration takes place at controlled temperatures for 28 days. Lots are vinified separately prior to blending, with 18 months aging in large oak Foudres.

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 unmistakably rich, almost burly wine with deep, ripe fruit and playful, peppery spice. Produced from younger vines, it is ready to drink now, though the wine will develop further with time.

FOOD PAIRINGS

Grilled red meat and hard cheese.

2016 92 #74 – "Top 100 Wine Enthusiast Wines for 2020" *Editors' Choice*
