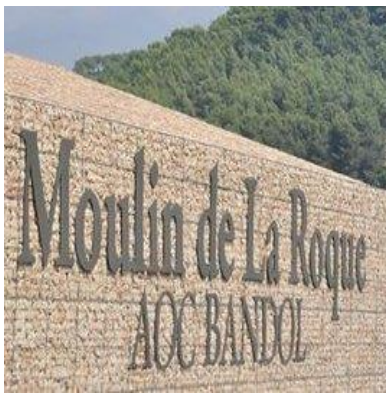
LE MOULIN DE LA ROQUE



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HISTORY – TERROIR - PEOPLE

AN EXEMPLARY WINERY IN THE HEART OF PROVENCE

Moulin de La Roque was founded in 1950 in a former, 16th century flour mill, originally for the purpose of maturing red Bandol wines. From 1964 onwards, investments were continually made and in 2012 a new winery was built at the prestigious Castellet site, facing the hilltop village of La Cadière d'Azur. As result, Moulin de La Roque is today one of the Bandol appellation's leading producers in terms of quality.

The vineyards of Moulin de La Roque stretch out across a vast natural amphitheater overlooking the Mediterranean Sea. Resembling a mosaic, the 313 hectares of vineyard plots are planted in terraces delimited by dry-stone walls known as "restanques". The five main soils, or terroirs, of the appellation - rudist limestone, Triassac pebbles, black marl, sandy marl and red sands - can all be found across the Moulin de la Roque vineyard and this diversity is reflected in its rich collection of wines.

A WELL EARNED REPUTATION

Bandol winemakers were among the first to register an "Appellation d'Origine Contrôlée", (AOC), and have always taken an uncompromising approach of quality. Encompassing just eight villages, the appellation limits yield to 40 hectoliters per hectare. Vines must be at least four years old for the production of white and rosé wines and eight years old for red wines.

Harvesting by hand is compulsory and red wines are aged for at least 18 months in oak. It is these rigorous standards that have helped to make Bandol the most prestigious of Provençal Appellation.

Unlike anywhere else in Provence, Mourvèdre is the predominant variety in Bandol. It covers 50% of Moulin de La Roque's vineyard, where the maritime influence and exceptionally sunny conditions allow the grape to express itself fully.

Accounting for 95 % of the blend in red wines and 30 % to 85 % in the rosé, it's this Mourvèdre that gives Moulin de La Roque wines their distinctive character. In the rosé, Grenache and Cinsault offer the perfect counterpoint creating the ideal balance of fruitiness and minerality for extremely elegant wines.

THE TARENTOLLA GECKO SYMBOLIZING OUR ETHICAL ET SOCIALLY RESPONSIBLE PHILOSOPHY

Moulin de La Roque brings together 198 wines growers with a shared devotion for their terroir and for protecting the extraordinary environment of the Mediterranean coast. This modest-sized cooperation entity produces approximately 9,000 hectoliters per year, which represents 17% of all AOC Bandol wines.

Thanks to the priority given to respecting the ecosystem, Moulin de La Roque has become a benchmark within the Bandol appellation. The winery's president Eric Isnard and general manager Pascale Andrieux drive its environment focused strategy, which was introduced in 2004 with ISO 9001 standard. In 2007, the winery also obtained the "Vignerons en Développement Durable" (VDD) certification for sustainable winegrowing, an initiative which Moulin de La Roque helped to found. In addition, the winery is a certified organic producer and is in charge of producing and maturing the wines of Domaine de La Nartette, an organic wine estate belonging to the Conservatoire du Littoral.

The actions of Moulin de La Roque continue to be inspired by the legendary tarentola gecko which is essential to the balance of the Provençal ecosystem

MOULIN DE LA ROQUE WINES AND QUALITY

Quality is at the cornerstone of everything Moulin de La Roque does, from the vineyard right up to bottling. Agronomist Magali Deblieu keeps a meticulous eye on the vineyard, while oenologist Xavier Ranc crafts the wines. Hand-picked grapes are fermented plot by plot in a state-of-

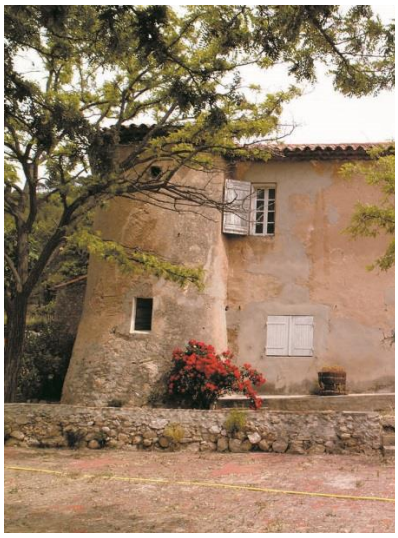
the-art cellar, with red wines ageing for 18 to 24 months in oak barrels. The diversity of soils and grape varieties – Mourvèdre and Carignan for the red wines, Mourvèdre, Cinsault, Grenache for the rosés, and Clairette and Ugni Blanc for the whites – helps Moulin de La Roque to produce richly expressive wines. The Mourvèdre variety, in particular, creates an underlying and resolutely elegant mineral tension.

The Moulin de La Roque range features four different wines, in various colors: "Les Hautes Terres", an organic wine, "Les Adrets" an easy-drinking wine grown from the youngest vineyards, "Les Baumes" a highly expressive wine demonstrating Moulin de La Roque's finest "savoir-faire", and "Tarente", the quintessence of Moulin de la Roque wines, grown from old vines, and classic example of AOC Bandol.

The collection also includes four single-estate wines: Domaine des Capelaniers, Domaine de La Ragle, Domaine de Valdaray and the organically grown Domaine de la Nartette, which each reflect an individual terroir and the winegrower's "savoir-faire". All of these wines have received acclaim in various international wine competition and guides.

Finally, for lovers of age-worthy red wines, there is the "Esprit Terroir" collection – five wines from the five different Bandol terroirs – "Mataro", a tiny production "garage wine" that shows the Mourvèdre variety at its finest.

With the tarentola for lucky charm and as symbol that welcomes people to Provence, our wine cellar in Castellet and our shop in the Eiffel-designed buildings of the former Beausset "cave cooperative" offer tastings presenting Bandol wines from Moulin de La Roque as well as food pairing ideas.



A LEADING COMPANY FOR SUSTAINABLE DEVELOPPEMENT

Thanks to the priority given to respecting the ecosystem, Moulin de la Roque has become a benchmark within the Bandol appellation, for which it provides 17 of all wines. In this respect, Moulin de La Roque has set itself a number of concrete goals:

ENSURING THE LONG TERM SUSTAINABILITY OF WINEGROWING IN THE AREA

The vineyard is committed to an environment focused strategy, which includes reducing phytosanitary treatments and discharges. To achieve this, it trains its winegrowers in sustainable development, performs sustainable assessments and monitors its carbon footprint.

PROVIDING FOOD SAFETY FOR CUSTOMERS

The IFS certification, obtained in 2015, guarantees the compliance of Moulin de La Roque products and organizational processes with food safety standards to ensure customer satisfaction.

HELPING TO PROTECT THE ENVIRONEMENT

Moulin de La Roque feels strongly about promoting and investing in environmental protection (choice of packaging, green design for buildings…). It accompanies winegrowers in implementing a sustainable development strategy in the vineyard. One of the focuses of this is preserving biodiversity.

CONSERVING THE LANDSCAPES

One of Moulin de La Roque's member-estates, Domaine de La Nartette, belongs to the Conservatoire du Littoral.

As a member of the World Conservation Union (IUCN), this authority aims to protect natural surroundings and landscapes in coastal areas0 In association with Chamber of Agriculture for the Var, Moulin de La Roque is accompanying Domaine de La Nartette in the production of organic wine.

PLAYING A SOCIAL ROLE

Our cooperative strives to build relationship of trust between the 198 winegrowers, who depend financially on the performance of the winery, and other local stakeholders. To this end, it has made efforts to reduce

the environmental impact of winegrowing activities and of the winery and partners led by the Coastal Conservation Authority.

ENSURING A SOCIAL ROLE

Moulin de La Roque is keen to maintain a healthy environment for its employees and its policies include promoting awareness of exhaustion at work and developing a health and safety culture. Satisfaction surveys are conducted to monitor the company's progress in these areas and a two-yearly audit ensures strong levels of safety. New premises were also inaugurated in 2012.

SELECTING SUPPLIERS THAT SHARE THE COMPANY PHILOSOPHY

The business only works with responsible partners with a proven involvement in sustainable development matters.

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