

AD MARE



Ad Mare Rosé 2018

AOC Bandol, Provence, France



PRESENTATION

AD MARE means "toward the sea" in Latin. The Estandon wine growers have a well-known adage which states that, in order to express the originality and character of fine BANDOL, the Mourvèdre grape variety must be planted on land turned "towards the sea".

TERROIR

Mourvèdre, Grenache, and Cinsault from 25 year old vines, grown on small South facing terraced vineyards locally known as 'Restanques'. These uniquely feature small dry-stone walls running horizontally to the river bed. The stony vineyards, located in the areas of 'La Cadière d'Azur' and 'Le Castellet', North of Bandol, are composed of sandy marl, sandstone and chalk.

WINEMAKING

The picking of the grapes is done at night to preserve the grapes freshness and is followed by direct pressing, where grapes are crushed and left for a brief period in the vat, giving this wine its delicate, pale pink hue and refined flavours.

There is no maceration and malolactic fermentation is prevented. Alcoholic fermentation takes place in temperature controlled stainless steel vats between 16 and 20°C.

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Mourvèdre 46%, Grenache 31%, Cinsault 23%

TASTING

A soft pink color which is distinguished by its smoothness and roundness. It develops rich aromas ; scrubland, vanilla , red fruits, participating in its elegant character .

SERVING

Serve and enjoy this exceptional wine between 6-8°C.

FOOD PAIRINGS

Its minerality and full character are superb with rockfish soup or beef carpaccio with olive oil and Parmesan.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bordelaise Séduction					75cl				3269210252938		3269210102738	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	6	600	4	25	1.37	8.50	875	31.3	7.65	23x16x32	120x80x142	

