

# ESTANDON PARTENAIRES



## Les Pivelières, AOP Bandol, Rosé, 2023 75cl

AOP Bandol, Provence, France

The Moulin de la Roque is made up of families of winegrowers united in a common project, women and men driven by the passion for their profession and their Bandol terroir. Their creation in 1950, all have since worked together in solidarity and benevolence.

### TERROIR

La Cadièred'Azur, LeCastellet.

Soils : Marly

Produce : 35Hl/Ha

### WINEMAKING

Hand made harvest. Grape by grape vinified separately. Direct pressing on Mourvèdre, Grenache and Cinsault. Lowtemperaturevinification. After clarification, blending and making of the cuvee Stainlesssteeltank.

### CERTIFICATIONS

VIN BIOLOGIQUE certifié par ECOCERT.

### MAITRE DE CHAI

Xavier Ranc

### VARIETALS

Mourvèdre 72%, Grenache 19%, Cinsault 9%

### TASTING

Light ruby pink colour.

he nose is fresh and elegant. It reveals notes of strawberry and red currant.

Very nice attack, ample and long followed by red fruit aromas. The finish is tasty and dynamic.

### SERVING

Serve at 8°

### FOOD PAIRINGS

Anchoïade, Asian cooking, white meats, mussels marinière, risotto with ceps.

### AGEING POTENTIAL

Enjoy all year long

Type of bottle					Volume (ml)	item code	Bottle barcode		Pack barcode		Case barcode
Bordelaise					750	80101	3 28565 004232 8		3 28565 104232 7		3 28565 204232 6
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	540	9	10							80*120

