

ESTANDON PARTENAIRES



Les Pivelières, AOP Bandol, Rosé, 2024 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 Cadière d'Azur, Le Castellet.
Soils : Marly
Produce : 35Hl/Ha

WINEMAKING

Hand made harvest. Grape by grape vinified separately. Direct pressing on Mourvèdre, Grenache and Cinsault. Low temperature vinification. After clarification, blending and making of the cuvee in stainless steel tank.

CERTIFICATIONS

VIN BIOLOGIQUE certifié par ECOCERT.

MAITRE DE CHAI

Xavier Ranc

VARIETALS

Mourvèdre 72%, Grenache 19%, Cinsault 9%

TASTING

Light ruby pink colour.
The 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

REVIEWS AND AWARDS



Or
Concours Général Agricole de Paris - Or



Type of bottle					Volume (ml)	item code	Bottle barcode		Pack barcode	Case barcode	
Bordelaise					750		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

