

# ESTANDON PARTENAIRES



## Les Pivelières, AOP Bandol, Rouge, 2019

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

Saint Cyr-sur-Mer.  
Limestone pebbled sandy matrix with Jurassic and Triassic limestone.  
Produce : 32Hl/Ha

### WINEMAKING

Manual harvesting. Total destemming. Maceration for about thirty days with temperature control between 23°C and 26°C.  
Pressing and incorporation of the press juice into the free-run juice after tasting.  
Blending of the varietal wines to obtain the cuvee.

In French oak barrels for 20 months. Ageing potential : 10 years

### CERTIFICATIONS

Organic wine certified par ECOCERT

### MAITRE DE CHAI

Xavier Ranc

### VARIETALS

Mourvèdre 91%, Cinsault 9%

Contains sulphites.

### TASTING

Garnet colour.  
Powerful nose with aromas of ripe fruit, cocoa and leather.  
The palate is harmonious, rich and fleshy with melted tannins, powerful and elegant.

### SERVING

Serve at room temperature.

### FOOD PAIRINGS

Quails with grapes, veal tendrons, rack of mutton, turkey with truffles.

### AGEING POTENTIAL

5 to 10 years

Type of bottle		Volume (ml)	item code	Bottle barcode	Pack barcode	Case barcode					
Bordelaise		750	80100	3 28565 004231 1	3 28565 104231 0	3 28565 204231 9					
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								80*120

