

BANDOL

MAS DE LA ROUVIÈRE



Throughout the ages, the lords of the medieval Chateau of le Castellet kept their table supplied with wines from the same legendary terraces which are now known as Mas de la Rouvière, named for the 18th century Provençal manor house which still overlooks the property. In 1961, brothers Paul and Pierre Bunan purchased this vineyard in the hills above the port of Bandol. The vineyard area is a single plot of 36 acres in the area around the medieval village of le Castellet. Its subsoil is composed of limestone, sandstone and marl. The total yield of the vineyard is approximately 6000 cases. Today the Bunan brothers own three different domaines in Bandol – Moulin des Costes and Chateau de la Rouvière as well as Mas de la Rouvière. Over time they have renewed the vineyards, planting the classic Bandol varietals Mourvèdre, Grenache and Cinsault, as well as some Syrah and traditional white varietals. Their wines enjoy a great reputation among the Mediterranean resort towns from Marseille to Nice, as well as a healthy export market.

Bandol is one of France's oldest appellations, receiving AOC status in 1941. By law, the red wines must be at least 50% Mourvèdre. They are powerful red wines that age well and are best suited to grilled meats. Bandol Rosé, perhaps the greatest rosé in France, is made from a direct pressing of the grapes. It is ideal with grilled fish, bouillabaisse and shellfish.

RED : Mourvèdre 55 % ; Grenache 20 % ; Cinsault 20 % ; Syrah 5 %.

Deep purple hue with shades of violet. Concentrated bouquet of red fruits with earthy, mushroom scents. Well developed taste with discernable tannins. The addition of the Syrah grape gives a fruity wine which ages well and can also be drunk fairly young. Old vintages should be decanted before serving around 18° C. Good with grilled meats, hearty soups and stews.

ROSÉ : Mourvèdre 33 % ; Cinsault 33 % ; Grenache 33%

Salmon pink hue and fine yet distinct nose characterized by aromas of exotic fruits. Very rounded taste with a generosity predominating over the acidity : a pleasant hint of CO₂. To be drunk young, between 3 - 5 years old, at 12 to 14° C with charcuterie, grilled seafood and summer salads.

WHITE : Clairette Pointue 80 % ; Ugni Blanc 20 %.

Pale, clear yellow-green. Subtle and delicate bouquet with scents of fresh fruits (apricots and peaches). Smooth, well-balanced, sensual taste with flavours of quince and russet apples and enough acidity to give backbone. To be drunk young, at between 12 and 14° C with grilled fish and Provençal fare.

IMPORTED BY



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