

Domaine La Ragle

AOC Bandol Rosé 2020

6 Ares planted in the heart of the Marnes Sableuses for round wines





Grape Varieties: 45% Mourvèdre

36% Cinsault 10% Grenache 9% Syrah



Location: Le Castellet, Ste Anne du Castellet



Soils: Red sandy soil with calcareous stone and marly soil



Produce: 35HI/Ha

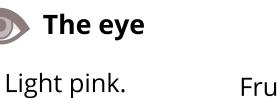


Vinification: Manual harvesting

6 hours maceration on Mourvèdre and Grenache direct pressing on Cinsault Vinification between 14°C and 16°C for the Cinsault and Grenache and 16° to 18°C for Mourvèdre

After clarification, blending and production of the cuvee







The nose

Fruity nose, nuanced by elegant elegant aromas of spices and and citrus fruit.

Spicy | Fruity | Gourmet



The mouth

Grape by grape vinified separately

Presents a great amplitude with notes of greedy fruits. The fullbodied, fleshy finish brings a nice freshness.

Elegant | Full-bodied | Flattering



Gastronomy

Zucchini flower, fritto misto, mussels, risotto with porcini mushrooms.

