



## GUEISSARD AOP Bandol rosé

**Varietals:** 60% Mourvèdre - 30 % Cinsault - 10 % Grenache.

Our grapes are carefully harvested by hand with a smile!

**Soil:** “Gueissard” (Saint Cyr-sur-Mer), “Font-Vive” (Sainte Anne d’Evenos), “les Estournois” (Le Brûlat). Clay-limestone soils, hillside plots, cultivated in terraces.

**Vinification:** A lengthy cold skin maceration, followed by a direct pressing under controlled temperatures. Fermentation and maturation are done in stainless steel tanks.

*Tête de cuvée - The star of the estate, with the key “Bandol” Provence appellation.*

*Our vintage Gueissard sublimates the maturity of the Mourvèdre grape with this gastronomic profile, combining aromatic complexity, power and finesse. An iron hand in a velvet glove! Solid style, imposing acquirement! Precise work and low yields concentrate the richness of our unique Mediterranean terroir. The southern exposure and the proximity to the sea bring enhanced power to the Gueissard location, a perfect alchemy with the mineral finesse and freshness of the Font Vive terroir.*

*Bottled at the estate in mid-February, according to the lunar calendar.*

**Taste:** Elegant salmon pink color.

Be seduced by the beautiful intensity of its nose of white peaches, citrus fruits and apricots. The notes of white flowers sublimates the complexity of this wine made to accompany a meal.

The mouth is full, balanced and reveals aromas of exotic fruits and spices.

A wine of great finesse and beautiful persistence.

**Food Pairing:** Zucchini flowers stuffed with goat curd, a risotto with roasted scallops or a peach crumble.

**Serving temperature:** 10 to 12 °C

**Aging Potential:** 2 to 3 years.