



MARCEL

AOP Bandol rosé

Varietals: 70% Mourvèdre, 30 % Cinsault

Our grapes are carefully harvested by hand with a smile!

Soil: "Font-Vive" (Sainte Anne d'Evenos) and "Gueissard" (Saint-Cyr-sur-Mer) on clay-limestone soils, a blend of cool and warm terroirs.

Vinification: A lengthy cold skin maceration followed by a direct pressing under controlled temperatures. Alcoholic and malolactic fermentations are done in stainless steel and wood. The wine is aged in oak demi-muids.

"Marcel" is the result of ten years of passion and wine making.

The arrival of our son Marcel, our "knight of the grape cluster", inspired us to make his cuvée. A wine that embodies tradition and innovation, resulting from a selection of parcels of the domaine and our blossoming as winemakers. A rosé for gastronomy and ageing, surprisingly complex. Its volume and its full body are in perfect harmony with the aromatic power that we know how to give. Born from a beautiful encounter, ours, from a delicious marriage between Mourvèdre and Cinsault... harvested by hand with care then fermented in stainless steel and wood. With rosé, it is at the time of the wine making that all is in play to gain in complexity. Aged on the lees, always in an oak demi-muid. Bottled at the domain in mid-February, according to the lunar calendar.

Taste: "Marcel" is characterized by a complex nose, which reveals notes of white flowers, ripe peaches and citrus zest. The palate is fleshy, ample and persistent, aromas of apricot and spices sublimate this gastronomic wine of great aromatic persistence.

Food pairing: The wine's delicacy guides us towards zucchini flowers stuffed with goat curd with which it is revealing, but not overbearing. But a real Italian risotto with roasted scallops will play on the racy side of this first vintage of Bandol "Marcel". Unless you prefer to go and "titillate" a crumble made of in-season, straight-from-the-vine peaches!

Serving temperature: 10 to 12°C

Aging potential: 5 years and longer...