



Technical Information

Style: Still, Rose

Varietal(s): 55% Mourvedre,
25% Grenache, 20% Cinsault

ABV (%): 14

pH: 3.34

Residual Sugar (g/L): 0.3

Total Acidity(g/L): 3.12

Volatile Acidity(g/L): 0.3

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Certified

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 3383690003108

Case Weight (g): 908

Case Dimension (mm): L390 x W240 x
H170

Bottle Weight (g): 1415

Bottle Dimension (mm): H335, Dia84

Type of Closure: Cork

Vintage Notes

The 2025 vintage was shaped by marked climatic contrasts, with an exceptionally wet winter and spring followed by a very hot, dry summer. The harvest began early and required increased vigilance in the vineyard to preserve fruit quality and freshness. Despite the demanding season, the wines show a fine balance between aromatic expression and freshness, giving the 2025 rosés clarity, definition and a well-composed Mediterranean profile.

Vinification

The grapes are harvested by hand, chilled overnight and handled without pumping to preserve fruit integrity. Whole clusters are gravity-fed into the pneumatic press, with gentle crushing used only where required by grape variety. Pressing is carefully monitored by tasting, with 160kg of grapes used to obtain 100 litres of juice. The must is cold-settled while retaining fine turbidity, and noble lees are reincorporated to enhance aromatic expression. Fermentation lasts around eight days under precise temperature control. Wines are aged for four to six months in stainless steel.

Tasting Notes

The wine has a bright peach hue. The nose is intense and expressive, showing citrus, melon and broom flower. The palate is well structured, with yellow fruit and citrus notes supported by freshness and clear definition. Medium-bodied with a precise, mouth-watering texture, it combines ripe fruit expression with the mineral structure typical of Bandol rosé. The finish is zesty, focused and persistent, giving the wine both freshness and poise.

Food Pairing

Pair with grilled sea bass, salade niçoise, prawn and fennel salad, Provençal vegetables, roast chicken with herbs, bouillabaisse, or goat's cheese with tomato and basil.