



Montaigne Imports LLC

| Wines

LAFRAN-VEYROLLES BANDOL ROSE' | 2018

### LAFRAN-VEYROLLES BANDOL ROSE' | 2018

VARIETIES:	70% MOURVEDRE 15% GRENACHE 15% CINSULT
VINIFICATION:	After 80% is directly pressed and 20% saignée (24 hour maceration), the must is fermented in a thermoregulated vat at low temperature (18°C)
ELEVAGE:	% 6 months in a vat. Bottled by gravity.
AGING:	The best balance is found between the 2nd and 5th year.
ALCOHOL CONT:	13%



### OVERVIEW

Domaine Lafran-Veyrolles dates to 1405 and has been owned by the same family since 1651! The Ferec-Juvé ancestors have been tending the same acreage and vineyards were their famous Mourvedre, Ugni Blanc and Clairette grapes are grown for four centuries. In Bandol, the beautiful coastal village near the Cote d'Azur, Mourvedre is grape that is king creating wines of power and elegance. The wines from this 20 acre estate are made by Jean-Michel Castel.

### HARVESTING TECHNIQUE

Green harvesting is rigorous so only the minimal amount of clusters are left. Clipping is done late and at the bare minimum to leave all the nourishment and comfort possible for the grape bunches. Only sulphur and malachite are used to strengthen the stumps.

### TASTING NOTES

**Eyes:** Onion skin in color.

**Nose:** Mineral and white peach aromas.

**Mouth:** Bracing acidity and a salinity on the palette.

**Temperature:** Recommended temperature 8°C.

### SUGGESTIONS

- Food Pairings: Should be enjoyed with food; ideally Mediterranean fare. Any type of grilled fish with herbs, lemon and olive oil.



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