PROVENCE

BANDOL: DOMAINE DE LA GARENNE RED

Domaine de la Garenne

TASTING NOTES



Rarely in your exploration of the world of wine will you discover anything displaying the robust and complex flavours of the Mourvèdre grape as well as this example from Bandol. Ruby-intensive, with a scent from the South, olive, tobacco, pepper and cinnamon. Generous notes of blackcurrant, blackberry, thyme and liquorice. Ripe tannins on the finish.

WITH FOOD

Game, Creamy and Sauced Dishes, Beef, Cheese

VINTAGE	2021
REGION	Provence
APPELLATION	Bandol
GRAPES	75% Mourvèdre, 10% Grenache Noir, 12% Cinsault, 3% Carignan
KEEPING	Drink within 15 years of bottling.
VINIFICATION	Hand picked, de-stemmed and crushed. Thermo controlled fermentation to 25°C. Malolactic fermentation and aging for 18 months.
VITICULTURE	Uses High Environmental Value Farm products in production.
BOTTLE	75cl
VOLUME	13.5%

DOMAINE DE LA GARENNE

Situated just to the north of Bandol, near the village of La Cadiere you will find the Domaine de la Garenne. The estate was originally owned by Maitre Braquety, an avid hunter of rabbits. His heirs however did not necessarily share his passion, purchased the neighbouring land and in 1941, planted vines of Mourvèdre, Grenache and Cinsault.

The vineyard is now run by Beatrix de Balincourt. Bandol is more well known for its Rose, but the red and white made by Beatrix are fabulous bottles with unique characters.