



IX

CUVÉE RARE

For years the 60/60 ratio cut was considered the ideal proportions to reveal the true radiance of a diamond. The LX – 60 in roman numerals – Rosé is an homage to the perfect balance of climate grape varieties and soil found in Bandol to create the most luminescent Rosé.



ROSÉ DIAMONDS FROM SOUTH OF FRANCE

Bold, generous and complex

A rare wine full of character, featuring rich aromas and flavours along with remarkable complexity on the palate.

Appellation : BANDOL Appellation d'Origine Contrôlée

Cuvee name: CUVÉE RARE

Vintage : 2021

Terroir :

- The terraced vineyards benefit from south-eastern exposure, forming a natural "horseshoe" shape at the summit of a 300-metre high hill facing the seas. The soil is composed of clay, limestone and white chalk.

Grape Varieties : 60% Mourvèdre – 20% Grenache – 10% Syrah – 10% Cinsault

Age of the vines: 25 years

2021 yield: 32 hl/ha

Vinification/ageing:

- The grapes were picked in the morning and completely destemmed.
- The Cinsault & Grenache press juice lends fruit and body to the blend. The Mourvèdre & Syrah grapes were vinified according to the "saignée" method, with only a few hours of skin contact. The juice was pressed immediately and gravity was used to transport the free-run juice for body, complexity and freshness. The blend of the two juices was fermented at low temperatures (16 to 18°C) in thermo-regulated tanks.
- The wine was aged in stainless steel tanks for 12 months on fine lees to develop structure and fruity, spicy aromas and flavors.

Organoleptic description:

- Dazzling pale colour.
- The nose is redolent of citrus fruit and white blossoms. Fresh and delicate on the palate with notes of delectable red berries. The finish is fresh and long lasting.

Food/wine pairing:

- Ideal with grilled white-fleshed fish or with just-seared scallops. A Provencal vegetable tian would also be a perfect accompaniment.
- Serve between 10 and 12°C.

Wine & Spirits
91 Pts

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