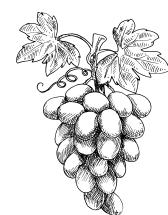


# Les Adrets

## AOC Bandol Rouge 2016

*Tender and generous, a wine to share with friends*



**Grape Varieties:** 91% Mourvèdre  
5% Cinsault  
4% Carignan



**Location:** La Malissonne, Le Brûlat



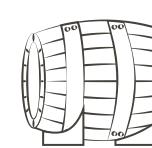
**Soils:** Rudist sandy marls and calcareous limestone



**Produce:** 35HL/Ha



**Vinification:** Hand made harvest  
Total destemming  
Maceration for 28 days with temperature control  
between 24°C and 28°C  
Pressing and incorporation of press juices to the juice  
of drop after tasting



**Ageing:** French oak barrels for 18 months  
Ageing potential: 4 - 5 years



### The eye

Beautiful garnet red  
dress with purple  
reflections.



### The nose

The nose reveals a bouquet of  
aromas, centered on notes of red  
fruits then enhanced by spicy  
notes.

*Elegant / Spicy / Fruity*



### The mouth

The attack reveals richness and  
personality. The finish is marked by  
intensity and elegance.

*Elegant / Puissant / Rich*



### Gastronomy

Cheeses, game in sauce,  
grilled red meats.