

CHÂTEAU
VAL D'ARENCE
BANDOL



AOP BANDOL ROSE 2020

**Citrus Complexity & Finesse
13.5%vol**

**Wine made from organic grapes certified by ECOCERT
Vinified, Matured and estate bottled by Gérald Damidot**

Terroir

Area known as Quartier Val d'Arenc 100%
exposed full West towards the setting sun
50% old vines of more than 45 years old
Clayey limestone marl soil

Varietals

80% Mourvèdre
10% Grenache
10% Cinsault

Vineyard management

De-budding
Leaf canopy management
Green harvesting
Working the soil
Hand Picked harvest

Vinification

Meach varietal vinified separately and then
assembled at the end of the winter
Sorting the harvest
4-5 hours maceration
Cold settling
Temperature controlled fermentation 16°C
4 weeks fermentation



Tasting notes

A gastronomy rosé, with great fullness in the
mouth, mingling with finesse and elegance
white fruits and grapefruits, lemon zest, dry
apricot on a silky background.

Wine and food pairing

Ideal for matching with rock fish, tasty cuisine
Provençale or exotique and on white meat.

**Sold exclusively at the estate, Wine
merchants, hotels, and restaurants.**

CHÂTEAU
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