



# Provence

BRUNOLAFON  
wine selection



## Provence , Dupéré Barrera, Cuvée India, AOP Bandol, Rosé

AOP Bandol, Provence, France

Eco-conscious enologists wife-and-husband Dupéré and Barrera adhere to organic methods and biodynamic practices. With them, the wines never see a pump and everything is done by hand, from harvest to bottling. Now owned and operated by Château du Seuil, standards are maintained high with their winemaking process allowing for natural character, with minimum doses of sulfur, no fining or filtration, and bottling during optimal weather conditions when the atmospheric pressure is just right.

### TERROIR

The fruit for this wine is sourced from 300m altitude vineyards and proximity to the sea providing humidity and cool summer nights, yielding age-worthy reds and rosés. The soils here are littered with shells, planted to olive trees, wild flowers and wild rosemary, and range from calcareous sandstone at the top of the hill to soils of stoney calcareous clay just below. The vineyards south facing slopes are also home to the local Mistral wind ensuring the vines remain disease free.

### WINEMAKING

Farmed organically but not certified. After sorting, destemming and crushing the fruit for his rosé is gently pressed and the juice sits in tank (at a low temperature) for 48 hours until the sediments settle before pumping the clear juice to another tank for a 10-12 day fermentation. Malolactic fermentation is blocked to retain freshness.

### VARIETALS

Mourvèdre 60%, Petite syrah 40%

### 13,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

T° of service: 10-12°C / 50-54°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

More than half of this blend is Mourvèdre, giving perfumed spice and a structure that will soften as the wine matures. Rich and full in the mouth, it has a texture that is opening and its natural acidity balances the whole blend, bringing out the citrus fruits and red-currant flavors. It's a complex wine, offering pure fruit but with elegance and a rich aftertaste.

### FOOD PAIRINGS

With a honeyed and lingering finish, try this wine as an aperitif with green olive crostini. Alternatively, serve with pasta with sea urchin and clams or grilled Thai shrimp with blackened scallops.

