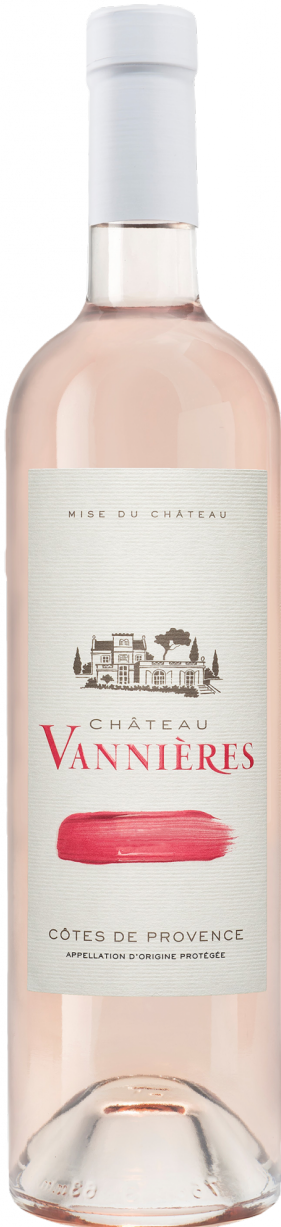


**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHATEAU VANNIERES

AOP Côtes de Provence

Rosé



MISE DU CHATEAU

CHATEAU
VANNIERESCÔTES DE PROVENCE
APPELLATION D'ORIGINE PROTÉGÉE

PRESENTATION

Château Vannières is one of Bandol's most iconic estates, where Mourvèdre reigns supreme. Nestled on sun-soaked clay-limestone soils and refreshed by sea breezes, the estate benefits from a microclimate ideal for crafting structured and expressive wines. Viticulture is rigorous and natural, ensuring a faithful expression of the terroir. Manual harvesting enables optimal fruit selection for wines of great personality. The reds are deep and complex, with aromas of black fruits, leather, and spice. The rosés are gastronomic and elegant, striking a beautiful balance between freshness and intensity. A benchmark for the Bandol appellation.

VARIETALS

Cinsault 50%, Grenache 30%, Mourvèdre 20%

TERROIR

Clay-limestone soil.

IN THE VINEYARD

The vines are cultivated as naturally as possible, without the use of chemical or synthetic products.

HARVEST

Manual harvest, using only small crates to prevent oxidation.

WINEMAKING

Grapes are then hand-sorted. Destemming and gentle crushing at 8°C to avoid color extraction.

AGEING

Free-run and press juices are vinified together in stainless steel vats at low temperatures.

SERVING

8 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

Lovely pale hue. Intense fruity nose with floral undertones. Straightforward on the palate, with a fleshy attack and vibrant freshness.

FOOD PAIRINGS

A perfect pairing with Mediterranean fish, Asian dishes, or white meats.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.