

Mas Redonne Bandol Rose Cuvee La Lyre
Domaine de la Roche Redonne (Mas Redonne)
France - Provence - Bandol AOC

Nice light salmon color, typical of Bandol. The nose expresses some citrus, Pomelos (a delicious type of grapefruit) and lots of white fruit aromas and minerality. The flavors are fresh, fruity and very aromatic, with tons of apricot and mango.

Specifications

Appellation	Bandol AOC
Wine Type	Rosé
Varietals	55% Mourvedre, 35% Cinsault, 10% Grenache
Age of Vines	Average 40 years (oldest vines are 60 years old)
Agricultural Practices	Biodynamic
Soil type	blue marl base with a layer of clay on top
Vinification	Manual harvest, fermentation in indigenous yeasts. No Oak, aged on the lees for a few months for a creamy, yet fresh, finish.
Production	400 (9-liter cases)
Pairings	Grilled salmon, chicken dishes as well as salads, sushi and sashimi.



Codes, Weights and Measures

UPC	7 84585 01449 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01449 8
Case Weight	17
Cases/Pallet	75
Layers/Pallet	15
ABV	12.50%
SRP	\$ 38.50 USD 750mL Bottle

Reviews and News

2022 Mas Redonne Bandol Rose - 90 PTS - WE
2021 Mas Redonne Bandol Rose - 90 PTS - WE
2020 Mas Redonne Bandol Rose - 92 PTS - VINOUS

2020 Mas Redonne Bandol Rose - 90 PTS - IWR
2019 Mas Redonne Bandol Rose - 90 PTS - WE
2019 Mas Redonne Bandol Rose - 90 PTS - JD
2018 Mas Redonne Bandol Rose - 91+ PTS - IWR
2018 Mas Redonne Bandol Rose - 90 PTS - W&S
2017 Mas Redonne Bandol Rose - 91 PTS - WA
2016 Mas Redonne Bandol Rose - 92 PTS - BEST BUY - W&S