

Mas Redonne Bandol Rouge Cuvee Luisa Jeanne

Domaine de la Roche Redonne (Mas Redonne)

France - Provence - Bandol AOC

The wine takes its name from a goddess, Luisa Jeanne. It has a deep red color with dark brick hues, a very intense and complex nose with strong sensations of dark fruit, compote, spice, earth and garrigue, with a minty touch. Palate intense, complex and silky, full and opulent with olfactive sensations and a slightly mineral saline aftertaste accompanied by rich but ripe tannins wrapped in a fruity robe. Approachable, long, harmonious, elegant.

Specifications

Appellation	Bandol AOC
Wine Type	Red
Varietals	95% Mourvedre and 5% Syrah
Age of Vines	Average 65 years
Agricultural Practices	Biodynamic
Soil type	clay-limestone soils
Vinification	Late manual harvesting of left grapes, their selection according to ripeness, harvesting parcel by parcel, variety by variety, separate vinification. Long fermentation with natural yeasts to oxygenate the must, gentle extraction of color and tannins, decanting and dipping of the matoline cap to absorb the tannins and make the wine silky and expressive. Aged for 18 months in old foudres.
Production	66 (9-liter cases)
Pairings	A gastronomic wine for major occasions, ideal for red meat, game, charcuterie, cheese, chocolate and Provençal cuisine.



Codes, Weights and Measures

UPC	7 84585 02853 5
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02853 2
Case Weight	17
Cases/Pallet	75
Layers/Pallet	15
ABV	14.00%
SRP	\$ 63.99 USD 750mL Bottle

Reviews and News

