

HAND PICKED SELECTIONS

established 1985 · celebrating 25+ years of quality, character and value



Character Counts!

TECHNICAL NOTES



COMMANDERIE DE LA BARGEMONE 2010 ROSÉ

Bargemone is among the foremost estates of the Coteaux d'Aix, a small fine-wine district in the larger appellation of Provence. Founded by Templar knights in the 13th century, the Commanderie is home to a proud viticultural tradition and more than 160 acres of sustainably grown vineyards.

VINEYARDS

62 acres Grenache, 37 Cinsault, 25 Cabernet, 21 Syrah, 8 Grenache Blanc, 8 Sauvignon Blanc, 6 Ugni Blanc.

***Sustainably-grown, certified QualiSud.**

APPELLATION

AOC Coteaux d'Aix en Provence.

COMPOSITION

45% Cabernet Sauvignon, 21% Grenache, 19% Syrah, 15% Cinsault.

VITICULTURE

Yields of 4 tons/acre. Vines average 27+ years in age.

VINIFICATION

Settled for 48 hours at 54°F, followed by 10 days fermentation at 57°F. No malolactic fermentation.

ALCOHOL

12.5%

TASTING NOTES

Offers classic aromas of wild strawberries and red currants, with a light, floral character and a crisp, bone-dry palate.

SERVE WITH

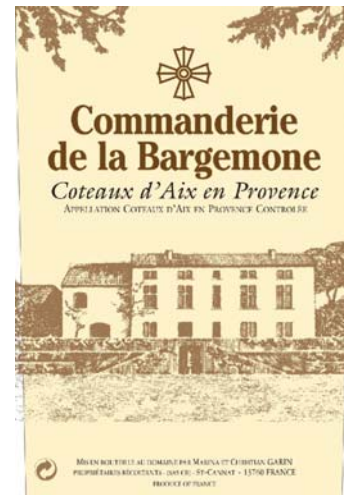
A rosé of reference, to be enjoyed year-round on its own or with a wide range of lighter fare and Provence-inspired cuisine.

ACCOLADES

90 pts, "...very good clarity and balance..." – Stephen Tanzer's International Wine Cellar, 7/11.

90 pts, "...a crowd pleaser..." – i-winereview.com, 5/11.

"has long been one of France's most delicious rosés." – R. Parker, The World's Best Values under \$25, 11/09.



UPC

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