



Technical Notes

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COMMANDERIE DE LA BARGEMONE 2007 ROSÉ

ORIGIN

Appellation Coteaux d'Aix en Provence Contrôlée

VINEYARDS

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

COMPOSITION

15% Syrah
50% Grenache
30% Cinsault
5% Carignan

VITICULTURE

Vines are 27 years old, on average.

YIELDS

4 tons/acre

VINIFICATION

Vinified without maceration. Fermentation lasted between 10 and 20 days at temperatures of 16°-18°C.

ANALYSIS

12% alc/vol

TASTING NOTES

Typical Bargemone color, pale but substantial almost like a Provençal sunset. Classic Bargemone aromas of slightly underripe wild strawberries and mountain herbs. Dry, piquant, excellent intensity of flavor in this vintage with good body and balance. The texture is mouthcoating but also fresh and mouthwatering. The finish is unusually long, clean and dry.

SERVE WITH

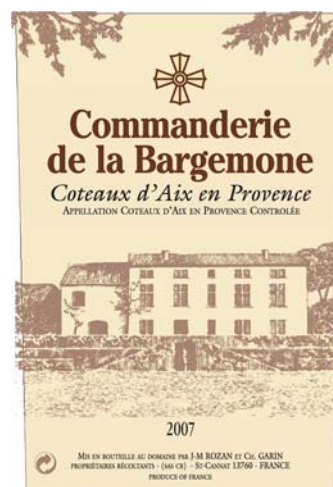
This begs for seafood but has enough stuffing to accompany pizza or ratatouille.

ACCOLADES

89 pts, “One of the Coteaux d’Aix en Provence’s finest estates, Bargemone has long produced one of France’s most delicious roses...” – Robert Parker, The Wine Advocate, Aug 2008

90 pts – The International Wine Review, May 2008

88 pts, “Critic’s Pick:”, “Best Buy” – Wine & Spirits Magazine, June 2008



UPC

Bottle 0 97871 00034 5