



FARMING

Certified Organic

VARIETALS

Caladoc, Cinsault, Counoise, Grenache (Garnacha), Syrah (Shiraz)

ABV

13%

AVAILABLE SIZES (L)

0.750



Commanderie de la Bargemone

Coteaux d'Aix en Provence Rosé

FRANCE, PROVENCE, COTEAUX D'AIX EN PROVENCE



WINERY OVERVIEW

La Commanderie de la Bargemone was founded in the 13th Century and is located 10 miles away from the historic city of Aix-en-Provence, a small fine-wine district within the larger appellation of Provence. In 1250 AD, The Knights Templar built their compound of buildings known as “La Commanderie” in the heart of the surrounding farm fields, and the property was named “Bargemone” after the wealthy Provencal family that owned it for 200 years. Both historical names are represented by the winery today.

In the 1800s, the vineyards succumbed to phylloxera, temporarily ending a proud 800-year tradition of winemaking. In 1973, French industrialist Jean-Pierre Rozan purchased the property, restored the Commanderie and replanted the vineyards. Production was up to 50,000 cases/year when Jean-Pierre passed away in 2006, and a controlling interest in the vineyards and winery was sold to current owners Christian and Marina Garin (both from local Provencal families).

The “La Commanderie” vineyard is a traditional Provence vineyard that has been dedicated to producing Rosé (90+%) and white wine (10%) “Côteaux d'Aix en Provence” of the highest quality for few decades. Situated in a cool microclimate that allows a later harvest and longer growing season than most of Provence, the vineyard essentially represents a single terroir, with almost identical soils and exposures, aiding the production of remarkably consistent quality wine. Viticulture and winemaking are 100% organic and certified Organic by EU.

TERROIR

Stony, clay/limestone soils, and high elevation.

VITICULTURE

Made with Organic Grapes. Vines average 26 years of age with yields of 4 tons/acre. The vines are harvested very early in the morning to preserve the freshness of the grapes.

VINIFICATION

The various grape varieties are vinified separately. Direct pressed, with no maceration. Cold settled in stainless steel tanks for 3-5 days prior to fermentation. 10 days fermentation at 59°F. No malolactic conversion. Vinified entirely in stainless steel tanks. Blended in December and bottled in January.

TASTING NOTES

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

