

Chateau Romassan Rouge



Origin

Country	France
Wine Region	AOC Bandol
Winery	Domaines Ott★

Technical Data

Grape Varieties	Mourvedre and Grenache
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	The grapes are all hand-picked and go through a stringent selective grape sorting. All grapes are destemmed. Fermentation is done in thermo-regulated vats.
Ageing	Ageing in oak casks for 18 to 20 months.

Description

In Brief

Chateau Romassan is a Bandol of great dimension, which tames the Mourvedre grape variety by the strength of its terroirs. Its location transcribes to its character, fully exhilarating to the Mediterranean origin. To this concentration and depth are added finesse and a unique silkiness. At any moment of its evolution, up to fifteen years of ageing or more, one will find the beating heart of Bandol, balance and controlled strength.

Tasting notes

A lovely ruby colour and aromas of morello cherries and liquorice on the nose. The wine is soft and broad on entry to the palate revealing roasted aromas and a lovely fragrance of peppermint. Its lingering flavours are underpinned by lovely spicy notes. This powerful aromatic bouquet combined with silky tannins lends the wine a fresh, luscious character.

Food Pairing

Excellent with steak, beef ribs, gourmet burgers, barbeque, spicy dishes and ripe cheeses.

Notes

