

Vignobles Gueissard Bandol Rosé



Description:

Vignobles Gueissard Bandol Rosé is a gastronomic rosé from the prestigious Bandol appellation in Provence, France. Produced by Pauline Giraud and Clément Minne at their estate in Le Beausset, this wine showcases a blend of Mourvèdre, Cinsault, Grenache, and a touch of Carignan. Grown on terraced slopes near the Mediterranean, the grapes benefit from sea breezes and limestone-rich soils, resulting in a rosé with depth, character, and finesse.

Tasting notes:

Pale salmon in colour with expressive aromas of white peach, citrus blossom, and apricot. The palate is textured and elegant, with flavours of exotic fruit, subtle spice, and a saline finish. Balanced acidity lends freshness to its long, savoury length.

Allergens: Contains sulphites.

Dish Pairing:

- Tuna tartare with avocado or citrus dressing
- Poached salmon
- Shellfish platters
- Grilled veal or light poultry
- Summer vegetable salads

Talking Point:

This rosé's backbone of Mourvèdre—Bandol's signature grape—gives it more structure and ageing potential than most Provençal pinks. The result is a rosé that pairs effortlessly with food while remaining refined and fresh. The careful balance between body and elegance makes it a standout example of why Bandol is considered the crown jewel of rosé production.