

### 2011 Dupuy de Lome Bandol

The 2011 Bandol (90% Mourvedre and 10% Grenache) is a meaty, earthy effort that exhibits loads of tree bark, underbrush, spiced meats and black currant aromas and flavors. Showing more and more minerality with time in the glass, this rock solid red has a firm, classic feel that should benefit from short-term cellaring. I suspect it will easily evolve for 10-12 years.

Various American importers: Wines & Beyond Import, Rhinebeck, NY; Aliane Wines, San Diego, CA; Bandol Wine LLC, Houston, TX; tel. (832) 868-4911; Fruit of the Vine, Long Island, New York; DB Wines, Framingham, MA

- Jeb Dunnuck (February, 2014)

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### 2012 Dupuy de Lome Bandol Rose

More straightforward and simple, the 2012 Bandol Rose offers notions of tangerine and orange peel in its medium-bodied, juicy personality. Drink it over the coming year.

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### 2012 Dupuy de Lome Bandol Blanc

The 2012 Bandol Blanc is a lively, fresh and steely white that gives up loads of white grapefruit, lime and citrus aromas and flavors. Medium-bodied, fresh and lively, with beautiful precision and focus on both the nose and palate, it's a knockout white to drink over the coming couple of years.

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