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WINE OF THE WEEK: 2011 Domaine Dupuy de Lome Bandol rose

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By: **S. Irene Virbila**, Los Angeles Times/ MCT

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Domaine Dupuy de Lome (don't let the difficult-to-remember name put you off) is a real find. The vineyard is sustainably farmed, which is expensive, yet Gerald Damidot is producing a beautiful Bandol rose for about \$20. A blend of 70 percent Mourvedre with 20 percent Grenache and the balance Cinsault, the 2011 is dry and zesty with notes of apricot and rose petals and a complexity that makes it ideal for summer foods.

This is the wine for bouillabaisse, for steamed mussels, grilled fish — and le grand aoli. I also like it with Thai food. Or just open a bottle for an aperitif with a bowl of dark, wrinkled olives and pretend you're sitting on a terrace overlooking the vineyards and the little harbor at Bandol.

Region: Provence.

Price:

About \$20.

Style: Dry and complex.

What it goes with: Bouillabaisse, grilled fish, Thai food.

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