

AOC Bandol White


Region : Provence Var

Grape variety : Clairette 70%, Ugni Blanc 25%, Rolle 5%

Appellation : AOC Bandol



The wine and the vineyard

- Terrace farming, south-facing plots with clay-limestone soil
- Organic farming 
- Direct pressing following a short maceration in the press. After cold settling, the alcoholic fermentation is conducted in thermo-regulated tanks. Part of the wine is fermented in barrels and then aged on lees for 4 months with regular stirring.
- Bottled at the Château



Wine tasting

Colour : Lively, subtle golden reflections

Nose : Opens on a beautiful complexity with notes of fennel, anise and also yellow fruits (white peach & apricot)

Flavour : The subtle balance between fullness and freshness gives a great volume in the mouth. The finish is generous while remaining fresh and persistent.



Tasting advice

Serving temperature : 11° C

Food and wine pairing : A wine with a beautiful aroma ideal for grilled fish and shellfish

Ageing potential : 5 years

WINE CHARACTER

Complex  6/10

Persistent  8/10

Fruity  5/10