

Cayenne Red

Exceptional vintage

Region : Provence Var

Cépages : Mourvèdre 95%, Grenache 5%

Appellation : AOC Bandol



The wine and the vineyard

- Made from our oldest plots of Mourvèdre, clay and limestone soil
- Exceptional vintage produced only in certain years
- The bunches of grapes are harvested by hand and taken to the cellar in crates. They are then destemmed and crushed. Then comes the alcoholic fermentation under indigenous yeasts, followed by a malolactic fermentation in wooden vats.
- Aged 19 months in wood and 8 months in bottles on laths.
- Bottled at the Château



Wine tasting

Colour : Deep black colour

Nose : Reveals notes of black fruits and spices with a very mineral side (smoked, roasted)

Flavour : Gourmet, silky tannins, a nice balance and a superb mineral finish



Tasting advice

Serving temperature : 18° C

Food and wine pairing : A delight with simmered dishes such as wild boar stew

Ageing potential : 15 to 20 years



WINE CHARACTER

Complex  9/10

Persistent  8/10

Fruity  6/10

Tannic  8/10