

# AOC Bandol Red


**Region** : Provence Var

**Grape variety** : Mourvèdre 75%, Grenache 15%, Cinsault 5%, Syrah 5%

**Appellation** : AOC Bandol



## The wine and the vineyard

- Terrace farming, south-facing plots with clay-limestone soil
- Organic farming 
- 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. The vinification is completed by a 24 months ageing in oak barrels.
- Bottling done at the Château



## Wine tasting

**Colour** : Garnet red

**Nose** : Develops aromas of black fruits (blackberry, blackcurrant), supported by spicy notes

**Flavour** : Greediness, energy, the slender tannins reveal the youth of this wine with a beautiful potential of guard.



## Tasting advice

**Serving temperature** : 18° C

**Food and wine pairing** : Perfect for roasted or grilled meats

**Ageing potential** : 10 to 15 years



## WINE CHARACTER

Complex	<div style="width: 60%;"></div> 6/10
Persistent	<div style="width: 60%;"></div> 6/10
Fruity	<div style="width: 80%;"></div> 8/10
Tannic	<div style="width: 40%;"></div> 4/10