

VIGNERET



BANDOL A.O.P WHITE

CLIMATE / TERROIR

The AOP Bandol Terroir is laid out in terraces call «restanques» between the sea and mountains, enjoying maximum exposure to the sun, occasionally softened by sea breezes and the Mistral. It's in this natural amphitheatre between Sanary and St Cyr, our vineyard gain the full benefit of this outstanding geographical situation.

Terroir : Clay-and-limestone made up of white stone terraces.

GRAPE VARIETIES / YIELD

Clairette 80% - Sauvignon 10% - Rolle 10%

Yields are : 33 hl per hectare.

Alcoholic strength : 13°

VINIFICATION

The ripe grapes are picked and sorted by hand, they undergo a total scratch, then cooled to 14° before being pressed directly. It follows a cold settling between 10 and 12°. The fermentation lasts a fortnight under control between 16 and 18°. Fermentation malolactic blocked, breeding continues in stainless steel.

WINE PAIRING

Perfect for an aperitif, it is perfect well on grilled fish. When it reaches 2 or 3 years it will go very well with white meat or poultry with cream, not to mention the fresh goat cheese. Serve between 8 and 10°.

