

VIGNERET



BANDOL A.O.P RED

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

Mourvèdre 75% - Grenache 10%

Cinsault 5% - Carignan 10%

Yields are : 33 hl per hectare.

Alcoholic strength : 14°

VINIFICATION

The ripe grapes are picked and sorted by hand, they undergo a stalking 100% juice to get a beautiful area. We perform two overs and a daily punching, fermentation takes place at a temperature of 28-30° followed by a maceration of 15-28 days. The fermentation time depends on the material obtained. Maturing is for 18 months in oak barrels before delivering all its secrets.

WINE PAIRING

Open 2-3 hours before, aromatic and structured elegant wine. It will be perfect with red meats and stews. Also beautiful wedding with a chocolate cake... Serve between 16 and 18°.

