



GRAPE VARIETIES

Mourvèdre 75%
Grenache 10%
Cinsault 5%
Carignan 10%

AOP BANDOL

RED 2014

In the 6th century B.C., the Phocaeans landed on the shore of Provence, in a place where they later founded their colony of Torroeis. Along with their amphoras, they brought the civilization of vine and wine.

In the vicinity of the village of Le Castellet, the vineyard clung to the hillside with vines planted in terraced rows, just as it can be seen today. This privileged site provided ideal conditions for the rapid development of vine growing, limestone soil, long sun exposure and Mistral.

Vinification : The harvest is manual. After a passage on the sorting table, the whole bunch of grapes begin their fermentation in stainless steel tanks to extract colour, aromas and tannins. Regular pumping over and punching of the cap during maceration. Racking in oak barrels for a minimum maturing period of 18 months. Bottling at the Domaine and storage in the air-conditioned cellar.

Tasting notes : Vermillon red colour. On the nose, this wine reveals notes of ripe black fruits, smoke, elderberry and fern. On the palate, aromas of juniper and morel mushrooms mingle with the fine tannins and roundness of this 2014 vintage. Generous finish.

Food Pairing : It is easily combined with stuffed beef paupiette or a filet mignon with onions.

Suggested Serving Temperature : 63 F°. We suggest to decant it before drinking.

Alcohol Level : 14%

