

La Bastide Blanche
AOC BANDOL

BANDOL

RED

2022 AOC BANDOL

VINTAGE

A spring marked by steady rains, followed by a dry, hot summer with little variation in temperature between day and night.

The harvest began on August 29 and was very concentrated; the heat persisted through November.

A rather sunny vintage, without excessively high alcohol.

TASTING NOTES

A deep, purplish color.

The nose reveals the southern character of the vintage, with notes of licorice, black plum, pepper, and cocoa.

The palate confirms this Mediterranean character with dense, smooth tannins balanced by lovely acidity. The finish features black fruits, zan, black olives, and Kampot pepper.

A well-rounded, Mediterranean wine.



TERROIR

Hillside plots in Le Castellet on clay-limestone soil with gravelly areas, facing south and southeast, cultivated using biodynamic methods and harvested by hand.

The average age of the vines is 32 years.

VINIFICATION

Fully destemmed, fermented for 25 days with regular pumping over. No added yeast; malolactic fermentation in large oak casks. Aged for 18 months in large oak casks ranging from 13 to 80 hl.

GRAPES VARIETIES

81% MOURVEDRE
9% GRENACHE
8% CINSULT
2% CARIGNAN



CERTIFICATIONS

Organic (Ecocert) & Biodynamic (Biodyvin)