

La Bastide Blanche
AOC BANDOL

VINTAGE

A spring with very little rain, resulting in few treatments.

Very cool nights, with ripening taking a long time. Since the grapes were in perfect health, we were able to wait. A later harvest than in the last 10 years, similar to the early 2000s.

High acidity, dense yet very refined tannins, perfect balance.

A great vintage, comparable to 2000 and 2005.



CERTIFICATIONS

Organic (Ecocert)

BANDOL

RED

2021 AOC BANDOL

TASTING NOTES

A brilliant, deep purple color.

The initial nose is floral, with notes of peony and iris intertwining.

As it opens up, it reveals spicy notes typical of Mourvèdre, such as clove, gray pepper, and bay leaf.

The palate, full of finesse, unfolds with fine, elegant tannins, evolves with lovely freshness, and assertively closes with very floral and spicy notes.

A wine full of finesse, straightforward, and fresh.



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

85% MOURVEDRE
13% GRENACHE
1% CINSULT
1% SYRAH