

La Bastide Blanche
AOC BANDOL

VINTAGE

Moderate winter rainfall, heavy in the spring. A dry, hot summer with significant temperature variations between day and night, which helped preserve the freshness of the aromas and the acidity.

Harvest took place from late August through September 19. The grapes were in perfect condition and showed excellent ripeness.

The rosés are very refined, with the power of Mourvèdre, featuring notes of fresh citrus and white fruits. The reds offer lovely, rich fruit and good acidity. The whites benefited from the cool nights, preserving their aromatic precursors.



CERTIFICATIONS

Certified organic (Ecocert) & biodynamic (Biodyvin) wine

BANDOL ROSÉ

2024 AOC BANDOL

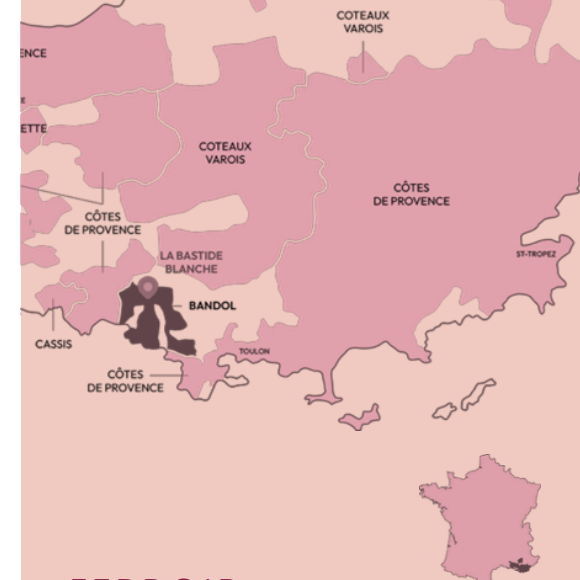
TASTING NOTES

Salmon-pink color.

The nose, full of finesse and complexity, reveals notes of dried apricot, white flowers, citron, and curry.

The full-bodied palate is marked by the Mourvèdre's lovely bitter notes and a refreshing salinity on the finish. It reveals hints of sea salt, candied citrus, cardamom, and apricot.

All the finesse and complexity of Mourvèdre as it matures.



TERROIR

Located in Le Castellet, the plots rest on clay-limestone soils interspersed with gravelly areas and enjoy a south to southeast exposure. Organic and biodynamic farming. Harvest by hand. Average age of the vines : 30 years old.

VINIFICATION

Direct pressing of Mourvèdre, skin maceration of Grenache and Cinsault. Aging on lees in various tanks.

GRAPES VARIETIES

75% MOURVEDRE
17% CINSULT
8% GRENACHE