

La Bastide Blanche
AOC BANDOL

BANDOL BLANC

2024 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.

TASTING NOTES

A pearlescent color with green highlights.

The nose is dominated by notes of star anise, white peach, fresh grass, and savory.

The palate is full-bodied, briny, and savory, marked by very pleasant bitter notes. It reveals notes of acacia flowers, star anise, dried apricot, and black tea.

A briny and expressive wine offering beautiful body and surprising tension, as the vintage's acidity has been well preserved.



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

Pneumatic pressing. Skin contact for 6 days. Temperature control at 17-18°C.

GRAPES VARIETIES

56% CLAIRETTE
26% UGNI BLANC
14% BOURBOLENC
4% ROLLE



CERTIFICATIONS

Organic (Ecocert) & Biodynamic (Biodyvin)