

La Bastide Blanche
AOC BANDOL

BANDOL ROSÉ

2025 AOC BANDOL

VINTAGE

Following moderate winter and spring rains, the dry, hot summer promoted early ripening.

The harvest began on August 17, two weeks ahead of schedule, under hot and dry conditions.

The berries, which were not very juicy and had thick skins, produced concentrated, deeply colored wines balanced by lovely acidity.

Low yield of 29 hl/ha.

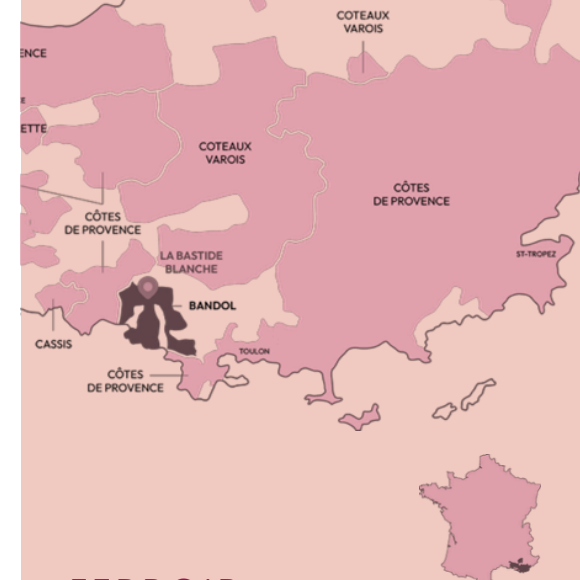
TASTING NOTES

Deep salmon color.

The nose is marked by citrus aromas, typical of Mourvèdre in its youth. A few minutes after opening the bottle, notes of nectarine, apricot, and bay leaf emerge.

The palate is dense, still dominated by the Mourvèdre's fiery character and bitter notes.

The finish is expressive, with notes of bitter orange, citron, and bay leaf.



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

69% MOURVEDRE
20% CINSULT
11% GRENACHE



CERTIFICATIONS

Certified organic (Ecocert) & biodynamic (Biodyvin) wine