

AOC Bandol

Cuvée Tradition Rosé

Grape varieties: Mourvedre 55 %, Grenache 20 %, Cinsault 15 %, Carignan 10 %.

Soil: Different Plots located on different soils and exhibits on the communes of La Cadière-d'Azur and Le Castellet.

Our soils are based on a limestone geological base, on which we can find different types of calci-magnesian soils like silty soils (ex : « Les safres du brûlat »), some very clayey soils (« Côtes » area) and superficial, clayey and very stony soils (ex : Les Lauves).

Cultural practices: Currently in conversion to organic agriculture (first harvest in organic agriculture in 2021), the vineyard has been managed for more than 10 years with wine-growing practices that meet the specifications of organic agriculture.

We have integrated a process to reduce the use of phytosanitary products. This means that the treatments are carried out at night, we adapt our interventions to the disease pressure, the stages of Vine receptivity and the climatic conditions.

Our soils are not worked from October to March. Starting in March, a work of the Cavaillon is carried out using interception tools, supplemented by a superficial ploughing of the inter-rows. Our vines are led in «Goblet pruning» and we have a few smooth plots.



Nose: thin and discreet on red fruit aromas with spicy notes.

Mouth: Complex and balanced, notes of spices and citrus. End of mouth held by delicate bitter



Harvest: Manual harvest, sorting on the vine and cellar. Maximum output of 40 hl/ha.

Winemaking:

- Sorting of the harvest,
- Stemming-treading,
- Pressing, separating the different qualities of juice,
- Settling for 48 hours,
- Racking,
- Yeasting fast enough as soon as the must warms up,
- Alcoholic fermentation: about 2 weeks, residual sugar levels < 2g/l,
- Clarification by cold setting (12 °c) for about 72 hours,
- Racking to separate the deposit of thick lees,
- Sulphiting of wine 48 hours after racking in order to block the malolactic fermentation and thus to maintain a better acidity to keep freshness in the wines,
- Around the month of November collage with fish glue (clarification and gloss of the wines), then a week later, gluing to bentonite (protein stabilization),
- Filling in early January,
- Readjustment, if necessary, of the SO2 content in order to protect the wines from oxidation and bacterial contamination,
- Preparation of wines before bottling: filtration on cartridges, adjustment of the rate of CO2,
- Bottling in early March and Labelling as soon as orders arrive.

Conservation: To consume within 2 to 3 Years following the year of production.



37,5 cl

75 cl

150 cl