

AOC Bandol

Cuvée Tradition Rouge

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: Fresh and open with notes of ripe red fruits followed by spicy notes.

Mouth: Prompt attack with notes of ripe fruit, beautiful tannic structure, long and spicy finish.



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

Winemaking :
Sorting of the harvest,
Stemming-treading,
Vatting,
Mild pre-fermentation cold maceration (48 hours at 12/14°C),

Alcoholic fermentation:
Native yeasts,
3 to 4 weeks of vatting in concrete vats or stainless steel vats,
Extraction: 2 daily reassemblies with O2 and O2-free input,
Devatting and pressing of the mark,
Separation of dripping juices and press juices, and setting in vats,
Filling 1 week after to remove thick lees, and lightning.

Breeding :
Malolactic fermentation On fine Lees in recent round wine-casks (under 10/15 years) with a capacity of about 50HL.
Breeding of about 12 months with 2 or 3 racks and pre-assemblies.
Readjustment, if necessary, of the SO2 content in order to protect the wines from oxidation and bacterial contamination.
End of the breeding of 6 months in round older wine-casks (more than 30 years)
Filling after 18 months and final assembly in stainless steel vats.
Light filtration and bottling in June.
18 months storage in bottles before commercialization
Labelling as the orders arrive.

Conservation: Potential for custody : around 10-15 years

37,5 cl

75 cl

150 cl

