

Cinsault

Mourvèdre

Grenache

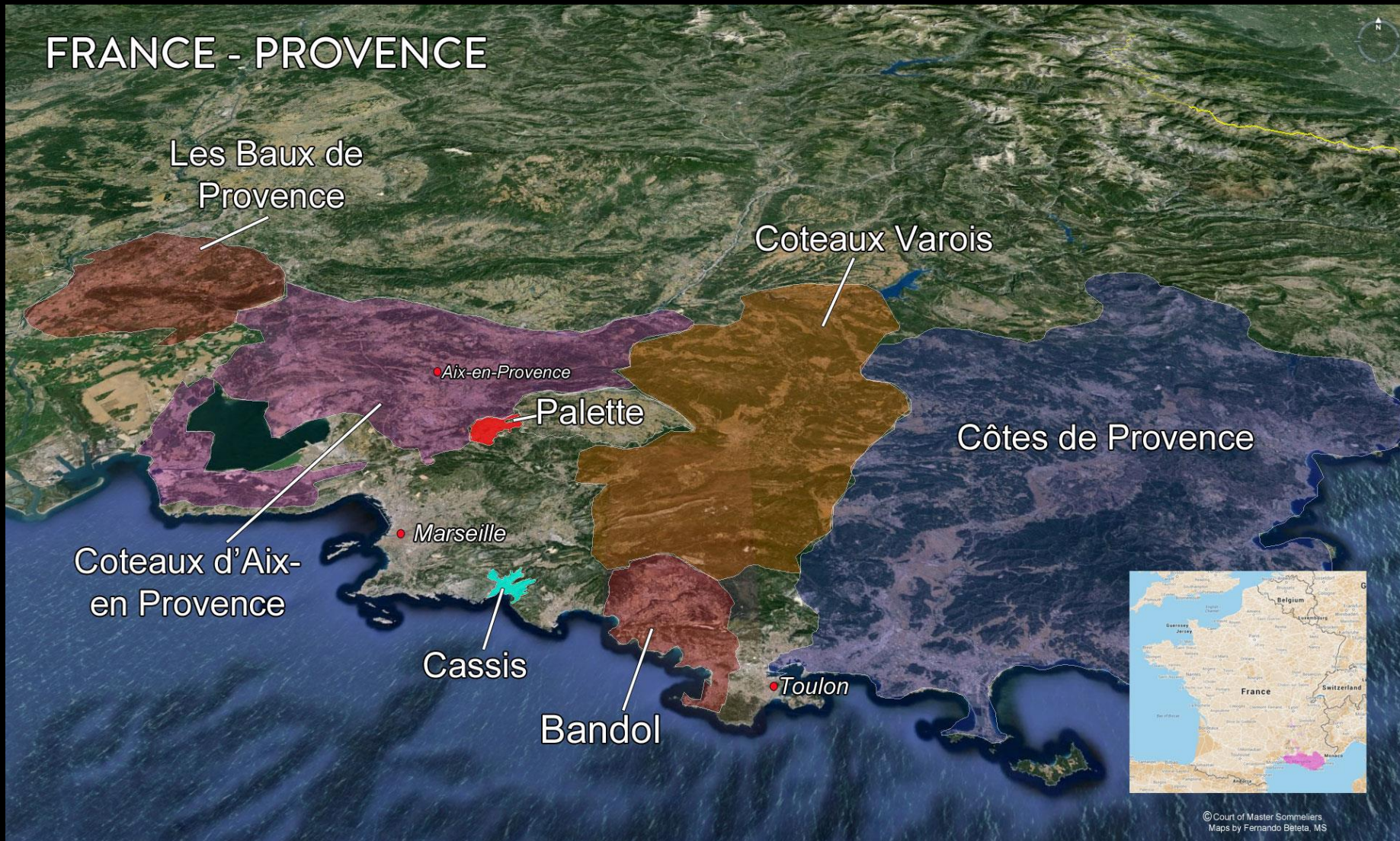
*Join the journey to Provence on June 8 as KGWS explores the grapes, terroir, and wines of*

**BANDOL**



**LAVENDER**

# FRANCE - PROVENCE



# AOC Bandol

# LE TERROIR DE L'APPELLATION BANDOL



# Grapes of Bandol

- Mourvèdre is definitely King Grape of the region
  - Grenache and Cinsault round out the Royal Family
  - Carignan is also used in small amounts
- White blends of Bourbolenc, Ugni Blanc, and Marsanne are exported, but hard to fine.



Mourvèdre



Grenache



Clairette



Syrah



Cinsault



Roll



Sauvignon



Carignan



Bourbolenc



Marsanne



Ugni Blanc



Sémillon

# Terroir

Jancis Robinson's in the Oxford Companion to Wine  
terroir is defined as follows:

*Major components of terroir are **soil** (as the word suggests) and **local topography**, together with **their interactions** with each other and with **macroclimate** to determine **mesoclimate** and vine **microclimate**. The holistic combination of all these is held to give each site its own unique terroir, which is reflected in its wines more or less consistently from **year to year**, to some degree regardless of variations in methods of viticulture and wine-making. Thus every small plot, and in generic terms every larger area, and ultimately region, may have distinctive wine-style characteristics which cannot be precisely replicated elsewhere.*

*The extent to which terroir effects are unique is, however, debatable, and of course commercially important, which makes the subject controversial.*



## Bandol's Geology

- The land is extremely arid
- The rich soils over the centuries have been washed to the sea
- Basically the AOC is made up **Marl and Limestone**
  - This composition really defines and marks the boundaries of the Appellation

# Bandol's Climate

- More than 3000 hours of sun/year (9.8 Hours per day)
  - Which is equal to Miami
  - Roughly 300 days a year



- Average Rainfall ~26 inches
  - A little less than Austin, Texas



*In the shelter of this natural amphitheater, dotted with olive and almond trees, the vineyard enjoys a micro-climate where sea and in-land breezes provide just the right balance of aeration and rain.*

*The Mistral wind ensures a perfectly healthy climate is maintained, even after heavy rains*



# Vineyards of Bandol



# Vineyards of Bandol



# Vineyards of Bandol



# BANDOL's AOC

- The Bandol Union (Syndicat de Bandol) was created in 1939
- The AOC was created just 2 years later in 1941



## ▪ Rules for the AOC:

- Blend based on more than 50 % of Mourvèdre for the red and 20% for the Rosé
- 18 months of ageing in oak for the red
- hand harvested
- low yield under 40 hl/ha
  - ~ 180 cases per acre
  - ~ 3 tons per acre
- first harvest of Rosé and white on the 4th leaf, and the 8th leaf for the red

# Bandol – Our Wines for tonight



# Time to Pour the Wine!



**Please!  
Pour the wine...**



# Bandol Rosé



50% Mourvèdre  
35% Cinsault  
15% Grenache



70% Mourvèdre  
30% Cinsault



70% Mourvèdre  
20% Cinsault  
10% Grenache

2017

## Description

**Eye:** Bright orange-pink.

**Nose:** Bright, spicy and focused on the nose, displaying fresh orange, strawberry and floral scents that expand with aeration.

**Mouth:** Dry and chewy in the mouth, offering blood orange, bitter cherry and honeysuckle flavors that show excellent depth and focus. Closes taut and minerally, displaying strong persistence and a powerful floral note.

## Technical Data:

**Grape varieties:** Mourvèdre 50%, Cinsault 35%, and Grenache 15%

**ALC:** 13.5%

**Production:** 2300 Cases

**Suggestion:** Do not hesitate to decant

## Vineyard:

Sixteen hectares of vineyards on the rolling hillsides around La Cadière d'Azur. The vineyards are composed of both clay and limestone, imparting a pronounced structure of earthy, splintered rock. The domaine's vineyards can be found on Chemin de l'Argile (the clay road)

## Winemaker Notes:

All the juice obtained by direct pressing

The Grenache and Cinsault grapes are macerate at a temperature of 10° C (50° F) for a period of 24 hours

Grenache and Cinsault are combined with a variety of Mourvèdre

Rosé completes malolactic fermentation

Vinified in stainless steel





2017



## Tasting

The complex fruity, floral and liquorice hints dominate the nose. Overtones of citrus fruit are also present, particularly pink grapefruit with its delicate aromas. The palate is rich and silky, with a refreshing, magnificent finish. This is a wine of good structure, texture and body.

## Technical Data:

**Grape Varieties:** 65% Mourvèdre - 35% Cinsault

**ALC:** 13.5%

**Production:** 4000 Cases

## Winemaking:

Handpicked grapes, with a small team of pickers, in small cases of 20kg.

- Cinsault is a press juice giving the fruit and the flesh
- Mourvèdre is "**saignée**" (only several hours of skin contact)

Juice is not pressed, only pouring out of the tank by gravity giving body, complexity and freshness. The blend of both juices is fermented at low temperature (22° C), slowly during 20 days. No wood, aged in tank for 6 months

## Pairings

It accompanies Mediterranean cuisine, colourful, inventive, with rare and subtle spices. A rosé for all 4 seasons, aired, refreshing and fruity the first months; then more mineral, complex, long and structured afterwards. A gastronomic wine. Red mullet, fish roe, saffron, Iberico Bellota ham, anchoïade, rocket salad. Asian flavors, raw fish, garlic, some white meats will also accompany the wine harmoniously.



2017

## Description:

**Eye:** Youthful Coral Color

**Nose:** Fruity notes of Strawberry, Cherry blossom and watermelon.

**Mouth:** savory, quenching and round with a nice balanced finish.

**Drink:** from 2018 until 2020

**Opening:** ½ hour before serving. Decanting is highly recommended

## Technical Data:

**Grape Varietals:** 70% Mourvèdre, 20% Cinsault, 10% Grenache

**Aging:** 2 months on fine lees in stainless steel

**Serving Temp:** 50-55°F

**Agricultural Method:** Organic

**ALC:** 13.5%

**Production:** 2,332 six-packs (1,166 cases)

**Closure:** Cork

## Winemaker Notes:

**Yield:** 24hl/ha (630 gallons/2.4 acres)

**Age of the rootstocks:** 25 years old

**Harvest:** Manual in small basket

**Winemaking:** double sorting , 100% destemming, pressing of the berries precedes alcoholic fermentation in stainless steel tanks with regulated temperature. 100% indigenous yeast.

## Pairings

It traditionally pairs well with fish, seafood, white meat and Provençal dishes, such as Bouillabaisse (fish soup). It is also excellent with cheese and "international cuisine", spicy Indian, Chinese, Thai, Japanese cuisine.

# Bandol Rouge



75% Mourvèdre  
10% Grenache  
10% Cinsault  
5% Carignan



90% Mourvèdre  
10% Grenache



90% Mourvèdre  
10% Grenache

2015

## Description

The nose exhibits notes of dark fruit, licorice, violet, wild herbs and leather. The palate is alive with juicy red berry fruit, refined and silky tannins, mouthwatering acidity, and whispers of game, roasted coffee, and red-earth minerality.

## Technical Data:

**Grape variety:** Mourvèdre 75%, 10% Cinsault and 10% Grenache and 5% Carignan

**ALC:** 14.5%

**Cellar:** Drink now through 2030.

**Decanting Time:** 2 hours

**Serving Temp:** 65-68°F (18-20°C)

**Production:** 2500 cases

## Vineyard:

Sixteen hectares of vineyards on the rolling hillsides around La Cadière d'Azur.

The vineyards are composed of both clay and limestone. However the Mourvèdre for the rouge is harvested in the upper vineyards which is more limestone.

Tillage is largely done by hand, like the harvest. Great attention is paid to vines by plowing them 4 to 6 times a year which brings a great freshness to the wines and contributes to its balance.

## Winemaker Notes:

All the grapes come from vines are 40 to 60 years old. The grapes are partially de-stemmed. The wine ages for 18 months 60 hl oak foudres (large 1585 gal vats) – No new wood. Only Natural yeast used for fermentation and the wine is bottled without fining or filtering. This wine can present a small deposit that forms on the wire of time, evidence of the natural character of our wines.



2014

## Tasting

The 2014 red is typically southern, dense, spicy, abundantly liquorice and fruity. Its 'Pibarnon' style is present from the outset, long and energetic with both density and finesse. It is a wine that will open up in spring for 2 or 3 years. To be tasted again later on with its secondary bouquets.

## Technical Data

**Grape Varieties:** 90 % Mourvèdre, 10 % Grenache

**ALC:** 14%

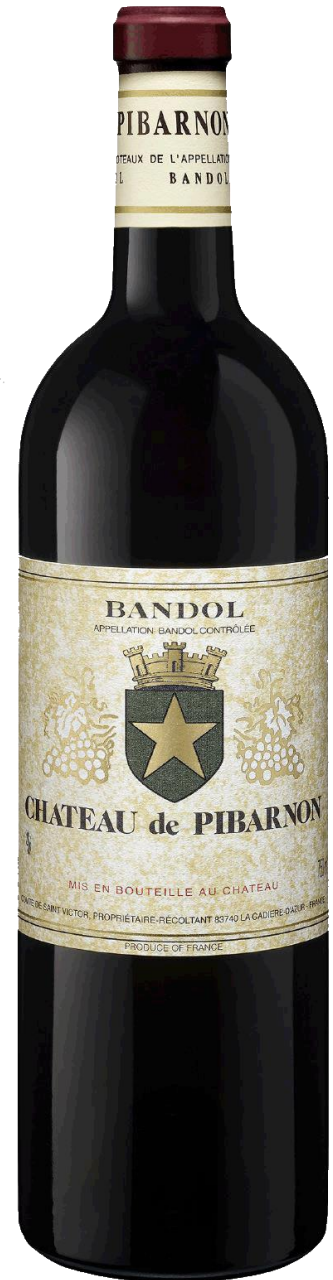
**Production:** 11,000 Cases

## Winemaking

As the vine, the vating requested lots of patience. Tannin extract slowly after long days of maceration and punching. Fermentation is followed by a very long Maceration (about 3 weeks) before running off. Ageing in casks of oak for 20 months.

## Yield

Handpicked grapes with a small team of pickers. This allows us to stretch out picking dates, to maximize the opportunity of harvesting each variety at its best moment of maturity. Strict selection in the vineyard and picking out of individual grapes bunches, if necessary. 34 hectoliters per hectare.



## Description:

**Eye:** dark ruby colored

**Nose:** Intense, aromatic, fresh and elegant

**Mouth:** Structured on black fruits flavors, lightly woody, tannins are strong and firm in their early days (<5years). Good acidity give freshness backbone and great fruit/alcoholic balance . Delicate final on spices.

**Opening:** Decant 4-6 hours before serving

## Specifications

**Grape Varietals:** 90% Mourvèdre, 10% Grenache

**Aging:** 18 months in oak cask

**Agricultural Method:** Organic

**Production:** 1000 Cases

**ABV:** 13.5%

**Serving Temp:** 60-65°F

**Closure:** Cork

## Wine Making Notes

**Soil:** Clay-limestone

**Culture:** Organic without pesticides nor chemicals additives

**Yield:** 20 hectoliters/hectare

**Harvest:** Manual in small cases

**Winemaking:** Double sorting, 100% destemming, skin contact, with daily sticking in order to optimize color and aromatic extraction

**Alcoholic fermentation:** 15 days followed by malolactic fermentation.

## Pairings

Grilled lamb, meat cooked with sauce, and southern French cuisine

2014



# Bandol References

## Bandol and Winery Information

AOC Bandol: <http://www.vinsdebandol.com/en/>

- Domaine Gros' Noré: <http://www.gros-nore.com/>
- Château de Pibarnon: <https://www.pibarnon.com/en/>
- Domaine de la Bégude: <http://www.domainedelabegude.fr/en/>

## Bandol Podcasts

Domaine Gros' Noré:

<https://soundcloud.com/sustainablewine/pascale-parodi-of-domaine-du-gros-nore-on-sustainable-wine-making-in-bandol>

Château de Pibarnon:

<https://soundcloud.com/leviopenswine/ericdesaintvictor>

<https://soundcloud.com/sustainablewine/chateau-de-pibarnon-and-sustainable-wine-experimentation-in-bandol>

Domaine de la Bégude:

<http://sustainablewineblog.com/2016/04/28/podcast-on-sustainable-wine-making-in-bandol-with-frederic-tomayan-of-domaine-de-la-begude/>

## Bandol YouTube Shorts

Bandol Overview: [https://www.youtube.com/watch?v=IGme\\_88BJ9o](https://www.youtube.com/watch?v=IGme_88BJ9o)

Domaine Gros' Noré: <https://www.youtube.com/watch?v=t2Gq3P9kULI>

Château de Pibarnon: <https://www.youtube.com/watch?v=CWJP6tbLSNA>

Domaine de la Bégude: <https://www.youtube.com/watch?v=oslDZjK1z-o>



# Big Thank You



**Jim & Deb**

Food Preparation



**Mike "Mr. IT"**

Projector & Screen



City  
VINO

Renee & Rita



# It is time to Vote!

## Rosé

1

21



Domaine Gros' Noré



2

3

Château de Pibarnon



3

18

Domaine de la Bégude



## Rouge

4

16

Domaine Gros' Noré



5

5

Château de Pibarnon



6

21

Domaine de la Bégude



## Best of Night



Domaine de la Bégude  
**Rouge**

K  
G  
W  
S  
  
B  
A  
L  
L  
O  
T

# Retail Cost



**\$44.99**



**\$34.99**



**\$32.99**



**\$55.99**



**\$51.99**



**\$36.99**