

AOC Bandol

Cuvée Tradition Blanc

Grape varieties: Clairette 50 %, Ugni-Blanc 50 %.

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: Expressive on aromas of white-fleshed fruit with floral notes.

Mouth: Wide, generous, aromas identical to those of the nose, right wine with a nice freshness in the final



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

Winemaking :
 Sorting of the harvest,
 Stemming-treading,
 Maceration of Clairettes in Ugni-blancs juice for 12 to 24 hours at about 10 °c before pressing,
 Pressing, separation of the different qualities of juice,
 Settling for 48h,
 Clear filling,
 Yeasting fairly fast dice warming the must,

Alcoholic fermentation: about 2 weeks, residual sugar levels < 2g/l,
 Clarification by cold setting (12 °c) for about 72 hours,
 Clear filling in order to separate the deposit of thick lees,
 Sulphiting of wine 48 hours after filling 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),
 Racking and assembling 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 the orders arrive.

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



37,5 cl

75 cl

150 cl