

AOC Bandol Red

Cuvée Les Lauves

Grape varieties:

Mourvedre 90 %, Old-vine Carignan 10 %.

Soil: On this plot called «hutch», there are terraces that are part of our heritage and have several agronomic and landscaped interests: limiting erosion, collecting runoff, splitting flows, structuring the landscape ...

Soil located on a geological base dating from the Coniacian-Santonian: 86 to 89 billion years old. Deep and stony, with the presence of clays and limestone sandstone from “Baguier”.

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: Fine, dense and complex with notes of spices, scrubland and slightly minty.

Mouth: Powerful with a lot of character. Dense tannic structure, tight and ripe tannins. Fresh and long final.



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

Winemaking:

- Sorting of the harvest,
- Stemming-treading,
- Light cold pre-maceration (48 hours at 12/14 °c),
- 3 to 4 weeks of vatting in concrete vats or stainless steel vats,
- 2 daily reassemblies with O2 input and without O2,
- Devatting and pressing of the mark,
- Separation of dripping juices and press juices,
- Bottling 1 week later in order to remove the thick lees and put in wine-casks.

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 : more than 20 years

75 cl

150 cl

