

AOC Bandol

Cuvée Sainte Catherine - Rosé

Grape varieties:

Mourvedre 90 %, Old-vine Carignan 10 %.

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: Powerful expressing a beautiful complexity with spicy notes,

Mouth: Viney and structured with a beautiful balance. Notes of spices and scrubland, very long in mouth. Nice rosé of gastronomy.



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

Conservation: To consume within 3 to 5 Years following the year of production.

75 cl

