



LA SUFFRENE

TRADITION RED 2021



Appellation AOC Bandol

Varietal 60% Mourvèdre, 15% Grenache, 15% Cinsault, 10% Carignan

Sensory discovery

You discover here a wine with an intense, slightly toasted nose, featuring notes of dark fruit. The pleasure continues on the palate with a long, fresh mouthfeel that reveals the spicy notes typical of Mourvèdre. The finish is fresh, marked by hints of pepper. Enjoyable in its youth, this precise and modern Bandol shows great potential for ageing.

Gourmet pairing

From weekend oven-roasted chicken to a family barbecued ribeye, or even a hearty homemade ratatouille, you'll be charmed by the delicacy and power of this Bandol. You can also try it with spicier dishes like chili con carne or the essential cheese platter.

Terroir and vineyard

Our vines bask in the Provençal sun on clay-limestone soils and benefit from the refreshing influence of the nearby sea. The exceptional quality of our grapes reflects the dedication of a passionate team and carefully considered agricultural methods that respect biodiversity. Our agroforestry practices are preparing our vineyard for the challenges of the future.

Vinification

As is mandatory in Bandol, the grapes are hand-harvested, allowing for meticulous sorting. After fermentation of the destemmed and crushed berries, the wine is transferred to large oak casks (foudres) for the typical 18-month aging period of Bandol. Once racked, it is blended, then spends a few months in stainless steel tanks before being bottled at the start of summer. Best enjoyed after three years of aging, it will continue to delight for at least the next 15 years.

Vintage overview

The autumn-winter of 2020–2021 was cool and marked by low rainfall. Spring began with a frost episode, which was fortunately well managed. Summer 2021 was dry but mild. This late-ripening vintage resulted in lower alcohol levels compared to recent years, producing well-balanced wines with beautiful tannic structures.



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