



LA SUFFRENE

SAINTE CATHERINE ROSE 2019

Appellation AOC Bandol

Varietales 90% Mourvèdre, 10% Carignan

Découverte sensorielle

A gastronomic rosé at its peak, combining elegance and indulgence. Its expressive nose reveals refined notes of blood orange and citrus blossoms. On the palate, freshness, roundness, and savoriness intertwine to deliver a silky structure and impressive length. A great wine, ready to be enjoyed.

Gourmet pairing

The full aromatic range and richness of this wine shine alongside dishes that are both delicate and intense, such as sushi or lamb tagine. Don't overlook more original pairings like a velvety butternut squash soup with seared chorizo.

Terroir et vineyard

Our vines bask in the Provençal sun on clay-limestone soils and benefit from the cooling influence of the nearby sea. The exceptional quality of the grapes reflects the dedication of a passionate team and farming methods that are carefully considered and respectful of biodiversity. Our agroforestry practices are helping prepare the vineyard for the challenges of tomorrow.

Vinification

As is mandatory in Bandol, harvesting is done by hand, allowing for precise selection of the best bunches. The fresh grapes are pressed immediately upon arrival at the winery. After racking, the wine is aged on fine lees to bring finesse and delicacy. Malolactic fermentation is blocked to preserve the wine's freshness. Following blending in early January, the wine is bottled in early March, then aged in bottle in our cellar. It reaches its peak after 5 years of aging and can be enjoyed for many years to come.

Vintage overview

While autumn was particularly rainy, winter and spring were dry and cool. The summer was scorching, leading to a relatively small harvest and somewhat uneven grape development. However, ripeness was fully achieved, with good sugar levels, beautiful acidity, and plenty of aromatic expression.



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