



LA SUFFRENE

LES LAUVES RED 2016



Appellation AOC Bandol

Varietals 90% Mourvèdre, 10% Carignan

Sensory discovery

An intense nose with notes of blond tobacco and leather—typical of evolving Mourvèdre—greets you. On the palate, stewed black fruits unfold around dense yet silky tannins. The finish is long, revealing hints of kirsch-soaked cherry. An elegant wine, full of finesse.

Gourmet pairing

Aromatic and intense, this Bandol red pairs beautifully with grilled red meat or poultry in a sweet-and-sour sauce. Also consider spiced vegetable dishes or recipes featuring bell peppers.

Terroir et vineyard

Our vines bask in the Provençal sun on clay-limestone soils and benefit from the freshness of the nearby sea. The excellent quality of the grapes reflects the dedication of a passionate team and carefully considered farming methods that respect biodiversity. Our agroforestry practices are preparing the vineyard for the changes ahead.

Vinification

As is mandatory in Bandol, the harvest is done by hand, allowing for meticulous sorting. After fermentation of the destemmed and crushed berries, the wine is aged in large oak casks for the typical 18 months required by the appellation. Once raked, it is blended and then rests a few months in stainless steel tanks before bottling in early summer. Best enjoyed after 5 years of aging, it will delight you for at least the next 30 years.

Vintage overview

The winter of 2015–2016 was dry and mild, with a significant water deficit. Thanks to reserves accumulated in previous years, the vegetation remained healthy, and the vines produced abundant clusters. The hot, dry summer preserved excellent vineyard health, allowing for a high-quality harvest.

LA SUFFRENE