



LA SUFFRENE

TRADITION ROSE 2024



Appellation AOC Bandol

Varietal 45% Mourvèdre, 35% Grenache, 15% Cinsault, 5% Carignan

Sensory discovery

You will be delighted to discover a wine with an open and fresh nose. The tasting continues with a beautiful aromatic profile, featuring lovely amyl notes and hints of English candy. The very soft tannins give way to a pleasant tension on the finish. A highly aromatic and indulgent wine.

Gourmet pairing

The aromatic expression and delicacy of this wine reveal themselves beautifully in a variety of enjoyable moments — from a casual aperitif with friends to a family barbecue with grilled chicken. It also pairs wonderfully with a Provençal vegetable tian or a seasonal fruit salad for those with a sweet tooth.

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. The freshly picked grapes are pressed as soon as they arrive 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 the blending in early January, bottling takes place in early March, and the wine can be enjoyed with pleasure for at least three years.

Vintage overview

The winter of 2023/24 was particularly rainy, followed by a very mild early spring that suddenly turned cooler until mid-July. August brought intense heat, which helped accelerate ripening. The harvest concluded with a brief spell of rain.



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