



LA SUFFRENE

TRADITION WHITE 2024



Appellation AOC Bandol

Varietals 50% Clairette, 50% Ugni Blanc

Sensory discovery

You will appreciate this wine for its fresh and expressive nose. The tasting continues with a long, delicate palate, revealing notes of white peach and fennel. The safre soils from which this wine originates lend it finesse and elegance, making it a fine expression of Mediterranean character.

Gourmet pairing

The full aromatic expression and delicacy of this wine will shine alongside classic pairings such as grilled fish and seafood platters. You'll also be won over by more original matches like a fresh vegetable salad or a creamy goat cheese with Provençal herbs.

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 a meticulous selection of the finest bunches. The freshly picked grapes are pressed immediately upon arrival at the winery. After racking, the wine is aged on fine lees to enhance 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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