



FAMILLE RAVOIRE

Depuis 1593



Château de Castillon - AOP Bandol Rosé 2024 Organic

AOP Bandol, Provence, France

The Domaine was part of the land of the Lords of Castillon. The main building dates from the XVIth century and belonged to Charles de Castillon, counsellor and friend of King René. This branch of the family will continue for five centuries until Blanche de Castillon, the great grandmother of René de Saqui de Sannes, a wine-grower and producer who passed away in 2007 unfortunately.

PRESENTATION

In 2011, Michel Bronzo, who also owns the prestigious Bastide Blanche, purchased this domaine with the ambition of revealing the full potential of the terroir: restructuring the vines, implementation of natural methods (no weed killers or synthetic fertilizers, mechanical and even manual work on the soil), conversion to organic...

TERROIR

Nature of the soils: Clay-limestone, stony.

IN THE VINEYARD

Average age of the vines: 30 years.

WINEMAKING

The grapes are picked entirely by hand and carried in small crates, they are sorted three times successively. The fruit are transferred using gravity, they undergo skin maceration and direct pressing before being placed in thermo-regulated stainless steel vats for fermentation. The vinification process most natural and favours the existing yeasts.

VARIETALS

Cinsault 60%, Mourvèdre 25%, Grenache noir 15%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: from 8°C to 10°C.

TASTING

Shiny salmon pink colour. The nose is pleasantly complex, opening on aromas of red fruit and citrus fruit. The mouthfeel is rosy, quite lively, finishing on notes of exotic fruits.



BIODYVIN

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

