



CHATEAU VANNIERES

AOP Bandol
Rosé

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Château Vannières is one of Bandol's most iconic estates, where Mourvèdre reigns supreme. Nestled on sun-soaked clay-limestone soils and refreshed by sea breezes, the estate benefits from a microclimate ideal for crafting structured and expressive wines. Viticulture is rigorous and natural, ensuring a faithful expression of the terroir. Manual harvesting enables optimal fruit selection for wines of great personality. The reds are deep and complex, with aromas of black fruits, leather, and spice. The rosés are gastronomic and elegant, striking a beautiful balance between freshness and intensity. A benchmark for the Bandol appellation.

VARIETALS

Mourvèdre 85%, Grenache 15%

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Severe debudding and leaf thinning.

HARVEST

Manual harvest, using only small crates to prevent oxidation.

WINEMAKING

Grapes are then hand-sorted. Destemming and gentle crushing at 8°C to avoid color extraction.

AGEING

Free-run and press juices are vinified together in new 350 L barrels and aged on the lees without the addition of sulfites.

SERVING

8° to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Bright, fairly pale salmon-pink robe. Exotic and mineral nose with notes of orange peel and angelica. Fruity attack on the palate, followed by hints of roasted almonds and spices.

FOOD PAIRINGS

Perfectly pairs with grilled fish and Provençal dishes such as bouillabaisse, anchovy dip (anchoïade), ratatouille, and stuffed vegetables.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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