



FAMILLE RAVOIRE

Depuis 1593



Château des Baumelles - AOP Bandol Rosé 2024

AOP Bandol, Provence, France

3Baumelles" means a small, pleasant cave in Provençal. A name that resonates with the stony nature of the Bandol AOP soil. The cultivation and vinification methods used by wine-growers Michel, Julien and Nicolas Bronzo are environmentally friendly.

PRESENTATION

With a surface area of 12 hectares, Château des Baumelles is located in the village of Saint Cyr sur Mer. Facing north, the vineyard is close to the Mediterranean Sea which brings a cooler climate than the rest of the appellation and reduces variations in temperature.

TERROIR

Nature of the soils : stony, clayey limestone.

IN THE VINEYARD

Average age of the vines : 30 years.

WINEMAKING

The grapes are picked manually and transported in small crates before being sorted three times. They are transferred by gravity, then undergo contact maceration and direct pressing before fermentation in stainless steel, thermost-controlled vats.

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 colour. The nose is pleasantly complex with notes of red berries and citrus fruit. On the palate it is fleshy, lively with a touch of exotic fruit on the finish.



BIODYVIN

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

