



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

CHATEAU VANNIERES

AOP Bandol
Red



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 95%, Grenache 5%

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Severe debudding and leaf thinning.

HARVEST

Manual harvest, using only small crates to prevent oxidation.

WINEMAKING

Produced through long fermentations lasting 30 to 33 days, with daily punch-downs that contribute to its structure and ageing potential.

AGEING

Aged in large oak vats and French oak barrels for 22 months.

SERVING

9° to 11°C

AGEING POTENTIAL

Over 15 years

TASTING

This wine shows a deep garnet robe, with aromas of black fruits such as blackcurrant and blueberry, lifted by hints of pepper and spices.

FOOD PAIRINGS

This Bandol red is a perfect match for garlic-seasoned lamb, duck with olives, roast rabbit with thyme, roast quail, or a sauté of porcini mushrooms.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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