



# FAMILLE RAVOIRE

*Depuis 1593*



## Terrasses de Fontanieu - AOP Bandol Rosé 2023

AOP Bandol, Provence, France

In the VIth century BC, the Phoceans arrived on the shores of the current village of Bandol to establish a settlement. They brought with them their amphora as well as the vine and wine civilisation that continued to prosper under the Roman Empire. The development of maritime trade combined with the winemakers' savoir-faire contributed to the reputation of Bandol wine, which was also later served at the royal table of King Louis XV of France.

### PRESENTATION

The port of Bandol is at the origin of the name of the wines that were produced in the surrounding villages and brought to Bandol to be shipped, just like Bordeaux conferred its name to the wines from Gironde that were exported through its harbour.

Well defined by its geological barriers, the vineyard spreads out in terraces: to retain the soil and remove the stones the vine growers built many dry stone walls created by hand. Bandol is a rare wine, with a very limited production: "one vine stock, one bottle", this is how the winemakers describe this intentional limitation of the yield.

### TERROIR

Nature of the soils: clay-limestone.

### WINEMAKING

The grapes are hand-picked early in the morning. This is followed by direct pressing before fermentation of the free run juice at cold temperature.

### VARIETALS

Grenache noir 40%, Mourvèdre 40%, Cinsault 20%

### TECHNICAL DATA

Residual Sugar: < 3 g/l

### SERVING

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

### TASTING

Very light brilliant pink colour with bluish hues. Expressive nose, elegant and fruity with refined aromas of mango and red kirsch fruits. The mouthfeel is full and well-balanced on the palate. Pleasant attack moving on to flavours reminiscent of fruits aromas described above.

### REVIEWS AND AWARDS



"Light to medium deep rosé colour. Pure and floral with ripe red fruit, cassis, wild herbs and pink citrus. Well built palate, good volume and vinosity, with a creamy lees-derived texture, balancing acidity and gentle extract giving lift and length, elegant red fruit with a fine spiciness and good persistency."

Andreas Larsson

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