

# BANDOL

— APPELLATION D'ORIGINE PROTÉGÉE —



## Le Pont - AOP Bandol Red 2024

AOP Bandol, Provence, France

In the VIth century BC, the Phocéans 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

clay-limestone.

### WINEMAKING

The grapes are hand-picked, stemmed and treading. This is followed by long vatting period (approximately 3 weeks) with stomping.

### AGEING

The malolactic fermentation is followed by maturing in tuns for 18 months.

### VARIETALS

Mourvèdre 60%, Grenache noir 40%

### TECHNICAL DATA

Residual Sugar: < 2 g/l

### SERVING

Ideal serving temperature: from 16°C to 18°C.

### TASTING

Deep garnet-red colour. Very potent and expressive nose with notes of blackberries and wild garrigue fruit. Well balanced with melted tannins and a pleasant flavour persistence.

