



FAMILLE RAVOIRE

Depuis 1593

Terrasses de Fontanieu - Réserve - AOP Bandol Red 2022

AOP Bandol, Provence, France

The Bandol red "Réserve" Terrasses de Fontanieu was developed at one of our partner winemakers, located on the best terroirs of the appellation. Like what our house historically offers on these crus of the Rhône Valley, our oenologist Pierre Vieillescazes defines and directs the aging of this wine.

PRESENTATION

In the 6th century BC, the Phocaeans landed on the shores of the present-day village of Bandol to found their colony, bringing with them in their amphorae the civilization of the vine and wine which continued to thrive under the Roman Empire. The development of maritime trade combined with the skill of winegrower ensured the first renown of Bandol wine, which gained favor at the royal table of Louis XV.

TERROIR

Nature of the soils: stony, clay-limestone.

WINEMAKING

Traditional with pump-overs and rack and returns, around 4 weeks of maceration for optimal extraction until draining.

AGEING

Part of the qualities (40%) are aged for 18 months in Burgundian barrels of 228 liters supplemented by demi-muids of 600 liters; the rest of the blend remains in traditional vats.

VARIETALS

Mourvèdre 80%, Grenache noir 15%, Carignan 5%

TECHNICAL DATA

Residual Sugar: less than 2 g/l

SERVING

Ideal serving temperature: 16° to 18°C.

TASTING

Garnet red dress, the nose is powerful, with notes of red fruits, blackberry, scrubland and black pepper. The mouth is dense, rich, with well-present tannins but coated by the 18 months of aging with a long and spicy finish.

REVIEWS AND AWARDS

Médaille d'Argent
Concours Bettane & Desseauve Prix plaisir 2025 Argent

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