

DOMAINE DE SOUVIOU

BANDOL Domaine de SOUVIOU WHITE 2006

Climate and terroir:

The AOC Bandol terroir is laid out in tenaces ("les restanques") between the sea and the mountains, enjoying maximum exposure to the sun., occasionally softened by sea breezes and the mistral.

It is in this natural amphitheatre between Sanary, Le Beausset and Saint-Cyr, that the Domaine de Souviou vineyards gain the full benefit of this outstanding geographical situation.

Terroir:

Clay and limestone made up of white stone terraces.

Grape varieties :

Clairette	55%
Sauvignon	15%
Ugni	15%
Bourboulenc	15%

Yield 33 hl per hectare.

Vinification:

The ripe grapes are picked by hand, then totally de-stalked, lightly crushed and directly pressed. The must is then cooled to 13/14° and allowed to settle the next day.

Fermentation takes place at low temperatures below 20° (18°) and lasts for two weeks.

Malolactic fermentation is stopped. The wine is then matured in stainless steel vats.

Alcoholic strength: 13.5°

Silver medal at Mâcon in 2007.