

DOMAINE DE SOUVIOU

BANDOL Domaine de SOUVIOU RED 2001

Climate and terroir:

The AOC Bandol terroir is laid out in terraces ("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:

Mourvèdre	70%
Grenache	20%
Cinsault	5%
Carignan	5%

Vinification:

The grapes are picked by hand, then totally de-stalked. To obtain a good, substantial wine we pump the must over twice a day. Fermentation takes place at a temperature of 28 to 30°, followed by a 15 to 28-day maceration period. Vatting time depends on the wine obtained. Our Bandol is traditionally matured for 18 months in oak barrels before it finally reveals its secrets to us.

Tasting notes:

A brilliant cherry red colour and an aromatic nose revealing ripe fruit aromas followed by very fine animal notes.

The wine is structured by young tannins that will become smoother in future to give good balance on fruit y, spicy flavours.

A ward: Bronze medal in Mâcon.