

DOMAINE DE SOUVIOU

BANDOL Domaine de SOUVIOU RED 2002

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%
Carignan	10%

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:

Avery deep purple colour.

*Awards: DOUELLE 2002: "Fête du Millésime in Bandol on 1er December 2002
MENTIONED IN THE 2006 HACHETTE GUIDE*