

Bastide de la Ciselette

Bandol Rouge

ABOUT THE ESTATE

- Located in Provence in the far southeast corner of France, Bandol is most famous for its rich, dark, reds made primarily from Mourvèdre.
- Founded in 2010, Bastide de la Ciselette celebrates the local varieties and terroir of the appellation.
- Owner Robert De Salvo works his vineyards sustainably.
- Biodynamic principles are followed in the cellar, with the lunar calendar offering guidance.
- The resulting wines are a perfect blend of rusticity and polish — elegant wines of distinct character without the rough edges.

APPELLATION

Bandol

SUB-REGION

Les Baux-de-Provence

GRAPE VARIETY

80% Mourvèdre, 20% Grenache

FARMING

Sustainable

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

The vineyards are farmed organically, with some biodynamic practices - no use of pesticides or herbicides. They follow the lunar calendar and plow by horse. The decision to label lutte raisonnée is one of caution should it be necessary due to unforeseen climatic circumstances. The Bandol Rouge is sourced from the few acres of old vines that immediately surround the estate.

HARVEST & VINIFICATION

The grapes are hand harvested and destemmed. Native yeast fermentation with the use of remontage (pump over). Skin contact for three weeks before light pressing. Aged in large foudres for 18 months.

ALCOHOL BY VOLUME

14.0

PACK SIZE

12x750mL

