

CHÂTEAU SALETTES BANDOL BLANC

2023

Country

France

Region

Provence

Varietal

65% Clairette
25% Ugni Blanc
5% Rolle (aka Vermentino)

Winemaker

Alexandre Le Corguillé

Alcohol Content

13%

Total Sulfur

No data

Residual Sugar

No data

Acidity

No data

HISTORY

Chateau Salettes estate is one of the oldest in Bandol. Getting its namesake for the medieval salt storage ruins on the property. The de la Gaillardiere family were Marseillaise merchants and purchased the estate in 1604 to produce Mourvedre-centric wines, grow olives and press olive oil. Until the historic frost of 1956 resulting in the demise of the olive orchards, the estate produced as much olive oil as it did wine.

The terroir of Bandol is deeply influenced by the shape of its vineyards in an amphitheater protected by the Sainte Baume, the massif du gros cerveau and the Pas d'Oullier; whose micro climate uniquely experiences over 3000 hours of sunshine per year.

Today, the winery is owned by the Boyer family, who achieved organic certification (EcoCert) in 2018.

VINIFICATION and MATURATION

Hand-harvested. Short whole-berry maceration, then direct press to stainless fermentation tanks with a portion fermented in neutral oak with regular bâtonnage.



VINEYARD



Grown on marly-limestone soils on terraced vineyards facing south towards the Mediterranean.

TASTING NOTES



Delicate floral aromas, polished oak and spicy fruit. Creamy pineapple with vibrant, crisp green apple, zesty preserved lemon and fine minerality. Rounded, with a long, salty, structured finish.

FOOD PAIRING



Olive tapenade and anchovies, warm legume salads, green curry, roasted veal, chicken kebabs.

PRESS

