

CHÂTEAU SALETTES BANDOL ROSÉ

2023

Country

France

Region

Provence

Varietal

70% Mourvèdre
30% Grenache

Winemaker

Alexandre Le Corguillé

Alcohol Content

13.5%

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. Produced by direct-press on the Grenache, and short skin contact on the Mourvèdre, along with a bit of saignée Mourvedre drawn from the must destined for the Salettes Rouge. Vinified in a mix of stainless and concrete.

VINEYARD



Clay-limestone on Marnes and Grès, stony soils, plots in restanques south exposure facing the sea.

TASTING NOTES



A nose of raspberries and white stone fruits, sea spray, lively acidity married to medium-full body and a long, savory finish

FOOD PAIRING



Olive tapenade and anchovies, bouillabaisse, ratatouille, salad Niçoise, roast chicken and pork tenderloin.

