

# CHÂTEAU SALETTES BANDOL ROUGE

2019

## Country

France

## Region

Provence

## Varietal

80% Mourvèdre  
15% Grenache  
5% Cinsault

## Winemaker

Alexandre Le Corguillé

## Alcohol Content

14.5%

## 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 and sent through pneumatic press. Sees a blend of both neutral and new French oak barrels.



## VINEYARD



15-20 year old vines grown on calcareous shale soils loaded with cobblestones, southern exposure facing the Mediterranean.

## TASTING NOTES



Deep and slightly leathery, with notes of mint, menthol and dried cherry.

## FOOD PAIRING



Olive tapenade and anchovies, venison, wild boar, smoked duck, grilled lamb, cassoulet, strong cheeses.

## PRESS

