

HAUT SALETTE BLANC IGP MÉDITERRANÉE

2023

Country

France

Region

Provence

Alcohol Content

13%

Total Sulfur

No data

Varietal

40% Rolle (aka Vermentino)
30% Viognier
20% Ugni Blanc
10% Marsanne

Winemaker

Alexandre Le Corguillé

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. grapes macerate for a short time before being pressed. This process reveals the full aromatic intensity of the grapes. After fermentation, the wines are aged in barrels and concrete eggs. Stirring of the lees gives greater roundness.

VINEYARD



Vines are planted to soils rich in silt and marl, facing south towards the Mediterranean.

TASTING NOTES



Fresh apricot and peach notes. Rounded, with a long, salty, structured finish.

FOOD PAIRING



Olive tapenade and anchovies, warm legume salads, pasta primavera, asparagus risotto.