Bandol - Cuvée la Migoua

APPELLATION  AOC Bandol - Red

GRAPE VARIETIES  Mourvèdre (50%), Grenache (20%), Cinsault (26 à 28%), Syrah (2 à 4%)  Vines are about 40 years old

SOIL  6 hectares located on the hillside in the village of Le Beausset-Vieux at an altitude of 180 to 270 meters. A natural amphitheatre, the vineyard faces 1/6 to the east, 2/3 to the south and 1/6 to the west. The soil is a mix of clay and limestone from the MUSCHEL-KALK era (200 million years).

CULTIVATION  Traditionally tilled soil in terraces (both mechanically and by hand) without the use of herbicides. The vines are treated without any chemical fungicides. Yields are kept to 30/35 hectolitres per hectare to allow the grapes to reach their full potential.

HARVEST  The grapes are manually harvested and carried in small bins (30 kg). Clusters are hand-selected in the vineyard and in the cellar.

VINIFICATION  After destemming, the grapes are traditionally fermented with natural yeast; vinified for 2 or 3 weeks in temperature-controlled stainless steel or concrete vats. Once pressed, the wine is put in large oak casks (25 to 75hl) to complete malolactic fermentation and to mature for 18 to 20 months. Bottled without fining nor filtering.

TASTING  Charming wine combining style and complexity. Wild in character, yet balanced, this wine only gets better with time.