

Bandol Rouge

Château SAINTE-ANNE

LOCALITY: FRANCE – Provence

APPELLATION: Bandol

GRAPE VARIETY: 60% Mourvèdre, 20% Grenache and 20% Cinsault

WINEMAKER: Jean-Baptiste Dutheil

VINEYARD: 35-85 years old vines planted on admixture of limestone, white sand and silica. Hillside with a southeastern exposition.

VITICULTURE: Certified organic (AB/ Ecofeuille). Gobelet pruning. Yield 27 hl/ha.

WINEMAKING: 100% de-stemmed and directly pressed. Fermented over indigenous yeasts in stainless-steel tank for 15 days with punched downs and daily punch-overs. Complete malolactic conversion.

AGING: Racked by gravity into old wood-neutral 50 hl *foudres*. Aged for 20-22 months.

BOTTLING: Neither fined nor filtered.

