

Château Pradeaux



Bandol Rosé



At a Glance:

- **Appellation:** AOC Bandol
- **Encépagement:** Mourvèdre (75%), Cinsault (25%)
- **Average Annual Production:** 30,000 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** <1 g/l
- **Average Total Acidity:** 3.4 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** South-facing sloped parcels around the commune of Saint-Cyr-sur-Mer
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** 25-year-old head-trained vines at 5000 vines per ha
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** Hand harvesting 15 September-15 October

In The Cellar:

- **Fermentation:** Spontaneous fermentation in concrete tanks and wood *foudres* that lasts about two weeks
- **Pressing:** Whole-cluster direct pressing for 24 hours
- **Time on Lees:** 2 months on lees
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 6 months in concrete *cuve*
- **Press Wine:** 20% press wine, 80% free-run juice
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, to block malolactic, and before bottling. 20-30 g/l free, 115 g/l total

In The Glass:

The Bandol Rosé from Pradeaux is perhaps the most serious wine in this category. Robust, rich, and complex with an ability to age gracefully, Etienne Portalis insists that the Domaine's rosé is a gastronomic experience, not just an easy-drinking wine. We could not agree more, and tastings at Château Pradeaux have repeatedly demonstrated the graceful, profound future this wine encounters if not swallowed in its infancy.