

Château Pradeaux



Bandol Rouge



- **Appellation:** AOC Bandol
- **Encépagement:** Mourvèdre (95%), Grenache (5%)
- **Average Annual Production:** 25,000 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** <1 g/l
- **Average Total Acidity:** 3.3-3.9 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:** After crushing, crop is spontaneously co-fermented whole-cluster for approximately one month in *foudre*.
- **Pressing:** Hydraulic Pressing
- **Time on Lees:** Six months on lees
- **Malolactic Fermentation:** In *foudres*
- **Élevage:** 4 years in wood *foudres*
- **Press Wine:** Blended with free-run wine after malolactic
- **Fining, Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, after malolactic, and before bottling. 20-30 g/l free, c. 70 g/l total

In The Glass:

This is a wine of ferocious tannin in its youth, even after its prolonged respite in *foudres*. That aging helps coax it from its tannic cocoon, revealing an astounding complexity of flavor and aroma. The nose evokes honey and white flowers with a hint of animal fur; the color is ruby red; the fruit stains the palate; and the finish brings dusty, ripe tannins. Eric Asimov, wine critic of *The New York Times*, adds, "Perhaps no Bandol is as resolutely old school as Château Pradeaux. It's an uncompromising wine, displaying Bandol in its fully untamed state ... tannic yet complex, with bright flavors of dark fruit, earth, leather and citrus."