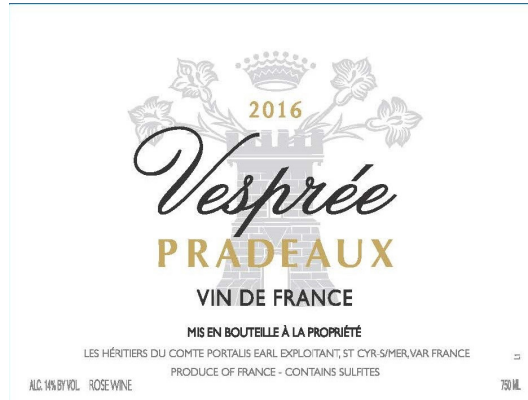


Château Pradeaux



Vesprée Rosé



At a Glance:

- **Appellation:** Vin de France
- **Encépagement:** Cinsault (50%), Mourvèdre (50%)
- **Average Annual Production:** 600 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** <1 g/l
- **Average Total Acidity:** 3.1 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 wood *foudres* and concrete eggs
- **Pressing:** Whole-cluster direct pressing for 24 hours
- **Time on Lees:** 6 months on lees
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 12 months in wood *foudres* and concrete eggs
- **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, 80 g/l total

In The Glass:

Now in its third year, “Vesprée” represents a small portion of Pradeaux’s Bandol Rosé production vinified and aged in a combination of foudre and cement egg, and with an additional six months of ageing before bottling. Our tastings from the individual vessels in the cellars every year show a wine full of energy, slightly leaner and more focused than the basic Bandol above, but with similar concentration and grip.