



DOMAINE MAUBERNARD BANDOL ROSE 2022



Oriented south, facing the Mediterranean Sea and touching the base of the chain of mountain of the Sainte Baume, Bandol offers a natural amphitheater where vines are planted in "Restanques" (local word for terraces) made of a mix of sandstone, that provides the bright and lively character of the youth, and clay-marl, that provide strengths and longevity. The Mediterranean climate of Provence with its 3,000 hours of sun per year combined with the immediate proximity to the sea, that temperate the arid climate, allow an optimum maturity of the local iconic grape Mourvèdre. This cousin of Grenache and its stunning ability to age has placed Bandol into the pantheon of the "Grand Cru" of France. To reveal its best potential an aging in oak barrels of a minimum of 18 months is imposed by law in order to polish this intensively structured wine.

Domaine Maubernard 15 ha, all in one-piece organic certified estate, is located in Saint-Cyr-sur-Mer, one of the 8 Provençal villages allowed to produce Bandol aop, and the closest to the sea. Actual owner Michel Vidal's ancestor Julien, famous sailor who has sailed the Cap Horn route, acquired the domain in 1870. Michel is now ready to pass the baton to his son Florent as the 5th generation at Domaine Maubernard.

The "Amphora" on the front label evoke the 25 centuries of local history, and especially the roman heritage, the village being home to the Gallo-Roman Museum of Tauroentum, museum built on the remains of a Roman villa.

SOIL TYPE _____

Calcifereous sandstone, Sandy marl, fossil-rich (rudist) limestone

VARIETAL _____

45% Mourvèdre, 35% Cinsault, 20% Grenache Noir

CULTURE _____

Organic Certified for the 2022 vintage. Traditional methods. Organic fertilization. No chemicals, pesticides, or phytosanitary products. Traditional ploughing of the soil. Low yielding.

VINIFICATION _____

Hand harvesting with sorting. Destemming and pressing in pneumatic press. 48 hours natural settling at cold temperature. Fermentation with native yeasts in stainless-steel vats. Ageing on fine lees in stainless.

TASTING NOTES _____

Expressive red berry & blood orange bouquet, nicely combined with lavender notes. Lively citrus fruit and tangerine acidity. Spicy hint of white pepper. Finishes with an elegant mineral cut and stunning persistence. Nicely accessible when young.

Other wine available from the same estate:

Bandol Rouge 2018

