



# DOMAINE MAUBERNARD BANDOL ROUGE 2018



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 5<sup>th</sup> 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 \_\_\_\_\_

80% Mourvèdre, 15% Grenache Noir, 5% Syrah

CULTURE \_\_\_\_\_

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

VINIFICATION \_\_\_\_\_

Hand harvesting with sorting. 80% destemmed. Fermentation and maceration with native yeasts during 3 to 4 weeks. Ageing in large oak "foudre" for 18 months. Additional 2 years maturation in their climate control cellar.

TASTING NOTES \_\_\_\_\_

Intense flavors of redcurrant & blackcurrant nicely balanced with white pepper, cinnamon & violet. Distinctive menthol notes, characteristic of matured Mourvèdre. Round and powerful texture with ripe tannins that will guarantee a long evolution in bottle. Balanced and harmonious savory persistence.

*Other wine available from the same estate:*

*Bandol Rosé 2025*

