

CHÂTEAU CROIX D'ALLONS BANDOL BLANC



It was in 1924 that Philippe's great-grandparents, Pierre and Maria, acquired the different plots of land from the Salesian Fathers of Don Bosco. The ruins of their first winery are still on the property. New vines were planted by Pierre, who vinified directly on the family farm. In the original building, you can still find the old fermentation and settling tanks, as well as the locations of the barrels. Philippe, together with his wife Florence, is part of the fourth generation working these lands. The vineyards extend over nearly 9 hectares. They are all located on rare and very old Triassic geological formations (limestone, dolomite, and gypsum), giving the vines their exceptional character. Mourvèdre is the main grape variety for Bandol wines and it represents 70% of the planted area. Philippe and Florence have chosen to offer a single cuvée in Bandol AOP, per vintage and per colour. In 2017, they wished to affix, on their reasoned work practices, an Organic Agriculture label, certified ECOCERT (from August 2020).



VINIFICATION

Manual harvest in small crates. Gentle pressing, followed by spontaneous fermentation at 15 degrees in stainless steel, without malolactic fermentation.

VITICULTURE

The Bandol wine region, located near the coast east of Marseille and Cassis, is one of Provence's most internationally recognized wine regions. Built around the village of Bandol, west of Toulon, the Bandol AOC covers the production of 8 communes with silicon & limestone soils. Those soils and the warm, coastal climate are ideally suited for the late ripening Mourvèdre grape which is the major variety of the region. For both the red and rosé wines, Mourvèdre must account for at least 50% of the blend, though most producers will use significantly more, with Grenache & Cinsault usually filling out the rest of the wine's composition. White wines, although exquisite when properly cared for, are rare and in limited supply

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SKU: 869082

Region	Provence
Classification	Bandol AOP
Vintage	2022
Grapes	60% Clairette, 40% Ugni Blanc
Soil Composition	Calculous
Vineyard Training	Guyot
Density/Yield	25 hl/ ha Spontaneous temperature-controlled fermentation in stainless steel tanks. Five months maturation on fine lees.
Fermentation	
Alcohol	13.85 %
Residual Sugar	3.5 g/l
PH	3.48 g/l
TA	5.1 g/l
Free SO2	25 mg/l
Total SO2:	70 mg/l

TASTING NOTES

The white wine is a well-balanced blend of 60% Clairette and 40% Ugni Blanc. Production is very limited and the wine is usually sold very early after it hits the market, mainly to Michelin star restaurants throughout France. In the nose, discreet saline, smokey notes give way to pleasant aromas of citrus and candied lemon. The union of the two grape varieties will refresh in a subtle, non-aggressive way. The finish is long and generous.

PAIRING SUGGESTION

With its tangy frame, the Bandol Blanc is well suited to stimulate the taste buds at the beginning of a meal. Due to its light saline character it pairs well with fresh seafood and steamed mussels. Great with summer salads and a light charcuterie board.