

CHÂTEAU CROIX D'ALLONS BANDOL ROUGE



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

Whole-berry pressed with gentle pneumatic presses. Temperature controlled fermentation in stainless steel tanks to keep freshness and subtle aromas.

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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Region	Provence
Classification	Bandol AOP
Vintage	2021
Grapes	90% Mourvèdre, 10% Grenache Noir
Soil Composition	Calcaire
Vineyard Training	Guyot
Density/Yield	25 hl/ ha Traditional skin fermentation in large oak barrels.
Fermentation	Malolactic fermentation and aging on fine lees for 12 months.
Alcohol	14 %
Residual Sugar	1.0 g/l
PH	3.48 g/l
TA	5.1 g/l
Free SO2	20 mg/l
Total SO2:	50 mg/l

TASTING NOTES

Another wine that enjoys great popularity in the top gastronomy in France and that is in limited supply. Mourvèdre is the dominant force in this cuvée with 90%, complemented by 10% Grenache. In the nose an array of rich aromas with a mixture of wild dark berries, toasted notes, vanilla, finally followed by hints of blueberry and black cherry. The tannins are firm, silky, and elegant.

PAIRING SUGGESTION

A Bandol red that puts you at ease with the typical racy aromas of the appellation. Slight bitterness that will delight autumn dishes. Decant the day before and serve at 20°C to fully discover it. This wine will stand up to any roasted meats and game birds.