

CHATEAU SALETTES BANDOL ROUGE



WINE REGION

Provence-Alpes-Côte d'Azur

STORY

Domaine Château Salettes is one of the oldest estates in Bandol. Belonging to the Ricard family since 1604, this property has been passed from generation to generation. The name «Salettes» refers to an area where people used to store high quality salt, which was a luxury item in the Middle Age. Today, the estate follows organic practices, and is certified by EcoCert since 2018.

VINEYARD

The vines are planted on clay & limestone soils, with a density of 5000 vines per hectare. Harvest and sorting is done by hand at the vineyard.

VINIFICATION

After destemming the grapes, fermentation occurs in thermo-regulated concrete vats. After vatting for 3-4 weeks, malolactic fermentation is carried through. The wine is aged for 24 months in oak barrels, and bottled at the estate.

TASTING NOTES

Fully structured, with deep garnet colors, notes of black fruit and spice. The palate is full-bodied with elegant tannins.

FOOD PAIRING

Serve with red grilled meats or red sauce dishes.

QUICK FACTS

VARIETY

75% Mourvedre
15% Grenache
15% Cinsault

AGING

Oak

FARMING

Organic Farming

