

CHATEAU SALETTES BANDOL ROSE



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

The wine is obtained by pellicular maceration in vats, and by direct press on the grenache and cinsault. Some bleeding from mourvedre completes the blend. After cold settling, alcoholic fermentation is carried out in stainless steel and concrete vats.

TASTING NOTES

Colors of pink and salmon hues. A complex nose with aromas of small red berries, stone fruit and sweet spices. Long finish with notes of white pepper.

FOOD PAIRING

Serve on its own, chilled, or with summer grills and salads.

QUICK FACTS

VARIETY

37% Mourvedre
40% Grenache
23% Cinsault

AGING

Oak

FARMING

Organic Farming

