

BANDOL APPELLATION BANDOL CONTRÔLÉE

MOULIN de la ROQUE MIS EN BOUTEILLE À LA PROPRIÉTÉ



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MOURVÈDRE · GRENACHE · CINSAULT · SYRAH

Bandol takes its name from the port from which the produce of the surrounding vineyards has been shipped for the last 200 years. Until the harbour at Bandol was built, it is said that barrels of wine were thrown into the sea to be taken on board by ships anchored off the coast. Any prosperity vanished with the arrival of phylloxera, which virtually destroyed the vineyards here. Few had the heart to replant and those that did mostly chose hybrids. Although it was one of the earlier appellations – dating from 1941 - Bandol had to wait until the middle of the twentieth century for its renaissance.

The appellation covers the eight communes, with the area under vine totalling some 1,300 hectares, a considerable increase from the 100 hectares remaining in 1941. At that time, Mourvèdre needed only to account for a minimum of 10 percent for red wines but, since 1986, fifty per cent is the absolute minimum and the better wines contain much more.

Indisputably it is Mourvèdre that gives the red Bandol its character. Indeed, it is the only French appellation where it is the lead variety. Here, the grape shows its true quality and potential, unmatched anywhere else. It is said that Mourvèdre likes to see the sea, for it enjoys the sea breezes; but it also demands hot Provencal sunshine and likes clay soil. The soil is very poor. A mixture of clay, gravel and limestone, although proportions vary considerably within the area. The region is also known to geologists for the Renversement du Beausset, a formation in which the geological layers have somersaulted, so that the older rocks lie above the later ones.

The use of mechanical harvesting is impractical due to the style of terracing used on the hillsides and is prohibited by the appellation rules.

Pink Bandol comes from the same permitted grape varieties as the red but tends to contain more Grenache and Cinsault. Here the blend is Mourvèdre, Grenache, Carignan and Syrah.



APPELLATION BANDOL CONTRÔLÉE Vintage: 2021 750 ml Imported by: www.dreyfus-ashby.co.uk