

BANDOL BLANC 2021



VARIETY & TERROIR

60% Clairette and 40% Ugni Blanc & sandy marl soils

VINEYARD AGE & YIELD

15 year old vines & 40 hl/ha

FARMING PRACTICES

organic agriculture

VINIFICATION & AGING

Skin maceration, stainless steel fermentation & aged on lees for 5 months

TOTAL ACIDITY

3.02 g/L

ALCOHOL

13 %

PRODUCTION

1 200 bottles

“After recently speeding around France and Austria, one of the revelations of the trip was discovering that the majority of the vines that Damien Roux rents (and farms, through a traditional fermage agreement) are owned by the family of celebrated painter of lumière-liberté Marc Chagall!!

As if gnarly old bush vines of Mourvèdre weren't exciting enough on their own for any lover of Bandol, the ones that go into Marie Bérénice are surrounding the old stone Provençal farmhouse with lavender shutters that Chagall purchased when he moved from Paris to the Riviera in the 1950s. Damien mentioned it casually when we were tasting new vintages, and after lunch with Daniel Ravier we drove up to the hills to get better acquainted with these parcels. We're working on a Cuvée Spéciale for next year that's sourced entirely from Chagall's vines, but the vintages that just arrived were absolutely delicious on their own, and as Jacob can attest, I bought every bottle he was willing to part with this year.” - Lyle Railsback