

**BANDOL ROUGE 2020**



**VARIETY & TERROIR**

90% Mourvèdre, 10% Grenache & black marl soils

**VINEYARD AGE & YIELD**

60 year old vines & 30 hl/ha

**FARMING PRACTICES**

organic agriculture

**VINIFICATION & AGING**

2 months of maceration with pumpovers & 18 months aging in oak barrels

**TOTAL ACIDITY & RESIDUAL SUGAR**

3.77 g/L & 0.87 g/L

**ALCOHOL**

14.5 %

**PRODUCTION**

1 800 bottles

During my 2019 trip to Bandol, we finished the day with a drive to Solliès-Toucas. Daniel Ravier, who has been the winemaker at Domaine Tempier since 1999, joined us for dinner that night with the ultimate Bandol ‘unicorn’, a 1987 “La Louffe”. La Louffe is the choicest parcel within “La Migoua” (similar to how “Cabassou” is the choicest part of “La Tourtine”) and has been bottled as a single-vineyard only twice in the almost 200-year-old history of the Domaine. The bottle was pristine, having been kept in the icy cellars at Tempier since production, and during our dinner of Provençal classics, it undurled to echo the saline umami character that one craves from Bandol.

It was an unforgettable evening, made even more poignant by a bottle of perfectly aged red Bandol.

Fast-forward to 2021, when at dinner with Bruce and Barbara in St Helena, I was told about a young, new producer in Bandol, who Daniel Ravier told Bruce was the best, up-and-coming producer in the region, and of which only a few bottles got imported to New York : Domaine Marie Bérénice, whose 14 hectares in Le Castellet are farmed by Damien Roux. On arriving back in NYC I promptly found a bottle of Damien’s 2018 Rouge and was simply stunned and amazed. The aromas of his Mourvèdre are as thrilling as anything you can taste in Provence, and as exciting as older, cellared examples of Bandol can be. There is something so captivating and primal about drinking Bandol reds in their youth.” - Lyle Railsback