



Fontbrune Bandol Rosé 2019



REGION	Bandol A.O.C.
GRAPES	80% Mourvèdre, 10% Grenache, 10% Syrah
SOIL	Clay-Limestone
VITICULTURE	Sustainable agriculture on 4 terroirs on La Cadière d'Azur, Le Beausset and Le Castellet. Manual harvest.
VINICULTURE	Manual sorting. 4-5 hour maceration, saignée, 4-week fermentation at 16°. Blended at the end of winter.
ALCOHOL	13.5%

Bandol is arguably one of the best regions in the world for producing Rosé. The region is situated on the Mediterranean coast just east of Cassis. The main characteristic of the AOC is the stone-like aridity and low fertility of well-drained, highly calcareous soils. To preserve this character, the writers of the Bandol decree made a point of including in the appellation area only the plots of land situated on hillsides. The poor fertility of the soil in Bandol delivers one of the lowest yields in France.

Gérald Damidot's is one of the top terroirs in all of Bandol, situated in the mountain pass, Quartier Val d'Arenc. Comprised of 25 hectares, of vines with western exposure, capturing all the rays of ideal, late-day sun. Clay-limestone soils interspersed with marl and fossils. Since Gérald took over, he has changed many of the practices in the vineyard with the goal of becoming totally organic. All the work is done manually: de-budding, canopy management, working the soil and harvesting.

The man-made, 2-sided stone retaining walls are referred to in the Provence area as "restanques." These are an effective means of combating erosion caused by the significant deforestation of previous centuries, which, along with the sloping nature of the area, make it extremely difficult to cultivate.

The region is perfectly suited for **Mourvèdre**, which is a late-ripening grape rich in tannins. It must account for at least 50% of the blend for the reds and rosés.

Syrah

Grenache, whose origins are from Spain, provides great body and fullness to red and rosé wines.

Syrah is often added to the final blend as it provides structure, texture and a touch of spice to the flavor profile.