

# Bandol

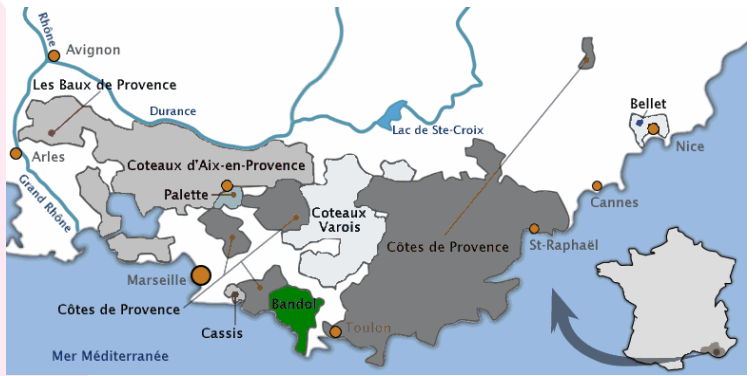
**Location:** Between the Mediterranean Sea, the Sainte Baume mountain and the Mont Caume, Bandol vineyards are about 50 kilometers eastern the city of Marseille. Vines are perched on « restanques ».

**Planted surface:** 1500 hectares in production

**Altitude:** The vineyard is an amphitheatre enclosed between the mountains; it stretches up to 450 meters in some places.

**Red varieties:** Mourvèdre, Grenache, Cinsault, Carignan, Syrah

**Wine produced:** red (20%), rosés (75%), white (5%)



## Terroir

However the appellation is tiny, it extends across eight villages: Bandol, Le Beausset, Le Castellet, La Cadière d'Azur, Saint Cyr sur Mer, Sainte Anne d'Evenos, Sanary and Ollioules.

As a legacy from the Crétacé era, on a large part of the AOC, a white and mineral soil is encountered. Whilst very poor, it is rich in limestones and siliceous fragments, sandy marls and sandstones are other components of this highly stony environment. On the other hand, the deep clay soils around La Cadière d'Azur reveal the most intense expression of Mourvèdre in Bandol.

The vineyard of Bandol is nowadays one of the last which is still planted on the famous « restanques ». These huge terraces of stones, handily built by the wine growers since several centuries to continue to cultivate vines on Bandol steep slopes.



### **Bandol wines by Hecht & Bannier**

*"We choose to express the Mourvèdre full power and depth, mainly through the wines coming from this magnificent terroir called Chemin de l'Argile, below the perched village La Cadière d'Azur. We blend them with some wines produced on the limestone area, northern Saint Cyr sur Mer. Freshness comes from the grapes harvested on the late ripening terroir of Sainte Anne d'Evenos; they bring a rythm and energy in this very sunny wine where we always search for the right balance. It is achieved thanks to the unique freshness of tannins in the Mourvèdre here."*



## Climatology facts

Nature has gathered in Bandol a combination of the best conditions to cultivate vine: nearly exclusively south oriented, the appellation benefits from 3000 sunny hours a year. Breezes coming from the sea but also the Mistral moderate these strong heats and preserve perfect sanitary conditions in the vineyard with an efficient grape drying process after rainfalls (total of 650mm per year).