

Ch Pradeaux 'Cuvee Vespree' Vin de France Rose

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Bandol

CEPAGE: 50% Cinsault, 50% Mourvedre

WINEMAKING: Spontaneous fermentation in wood foudres and concrete eggs, whole-cluster direct pressing for 24 hours

AGING: 12 months in wood foudres and concrete eggs

THE STORY

There is the appellation of Bandol with its plethora of producers, some good, some mediocre; and then there is Château Pradeaux, the unique, inimitable, standard-bearer for this ancient wine-growing district. The Château Pradeaux is situated on the outskirts of the town of Saint Cyr-sur-Mer that lies directly on the Mediterranean Ocean between Toulon and Marseilles. The estate has been in the hands of the Portalis family since before the French Revolution. The vineyards are cultivated in as natural a manner as possible with reliance on organic methods.

THE ADJECTIVES

OVERALL: Complex & Balanced

AROMAS / FLAVORS: Red fruits, quince paste, florals, melon rind

MOUTHFEEL: Weighty & Mineral

THE SELLING POINTS

SUSTAINABILITY: Organic In Practice

PAIRINGS: Enjoy with grilled king salmon, bouillabaisse, or cheese

