

CHÂTEAU
VAL D'AREN
BANDOL



AOP BANDOL BLANC 2020



« saline freshness »

12.5%vol

Wine made from grapes on course to be certified ECOCERT

Vinified, Matured and estate bottled by Gérald Damidot

Terroir

Area known as Quartier Le Réal Martin 100%
exposed full North-West towards the setting
sun

Clayey limestone

Varietals

95% Clairette
5% Sauvignon Blanc

Vineyard management

De-budding
Leaf canopy management
Green harvesting
Working the soil
Hand Picked harvest

Vinification

100% Free Run jus

Sorting the harvest
4-5 hours maceration
Cold settling
Temperature controlled fermentation 16°C
4 weeks fermentation



Tasting notes

The colour of the white reflects its elegance: a
pale and pure yellow, traversed by green or
silver tints. Very expressive, the bouquet
exudes fragrances of white flowers and lime
tree, crowned by a hint of asparagus. On the
palate, the tangy freshness and vitality
blossom over iodized touch aromas before
providing a crisp and saline finish.

Accords mets et vin

Oysters, fish, crustaceans, cheeses,
appetizers

**Sold exclusively at the estate, Wine
merchants, hotels, and restaurants.**

CHÂTEAU
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