

CHÂTEAU VAL D'ARENC

BANDOL



AOP BANDOL ROUGE 2018



« Crunchy violet »

Wine made from **organic grapes** certified ECOCERT,

Vinified, Matured and estate bottled by **Gérald Damidot**

Terroir

Area known as Quartier Val d'Arenç 100%
exposed full West towards the setting sun

50% old vines of more than 45 years old

Clayey limestone marl soil

Varietals

90% Mourvèdre

10% Grenache

Vineyard management

De-budding

Leaf canopy management

Green harvesting

Working the soil

Hand Picked harvest



Vinification

Meach varietal vinified separately and then
assembled at the end of the winter

Sorting the harvest

Cold settling 6 to 10 days maceration

1 month of fermentation minimum

% Alcohol: 14.5%vol

Dégustation

Its beautiful colour of light extraction can show
tints of garnet or ruby. Powerful, delicious, and
elegant, its red berry bouquet reveals aromas
of cherry, moka, chocolate and peppery
spices in the mouth. They reappear on the
palate after the very appealing initial attack.
This balanced softness and unctuousness leads
up to a silky finish.

Wine and food pairing

Ideal for matching with quail with raisins,
grilled chicken, beef ribs, cheeses, chocolate
cakes.

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

CHÂTEAU
VAL D'ARENC
BANDOL

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