Domaine Lafran-Veyrolles Rosé, AOP Bandol [Organic] 2024

FPR0322024

Domaine Lafran-Veyrolles

— Provence, France

An exceptional wild rosé from a very old Bandol estate.

Production

The vineyards and winery of this small domain are managed by Jean-Marie Castell, whose father also worked for the Ferec family. He studied oenology before joining Domaine Lafran-Veyrolles and has continued the winemaking work in the style of the estate. Harvesting for most grape varieties begins in early September and finishes towards the end of the month with the Mourvèdre. Traditional manual vineyard work (except ploughing) remains, along with organic methods of weed and pest control. Yields for the rosé are 37 hl/ha. The 'rustic' facilities of old have been replaced with modern, temperature controlled systems. The rosé is part saignée (juice from the Mourvèdre is drained off) and part press (the other cepages). Fermentation is temperature controlled between 18 & 21°C for 3 weeks and the wine is then kept in cuve for 6 months before bottling in the spring after the vintage. The estate now has organic certification.

Tasting note

Beautiful pale salmon colour with an appealing herbal nose and some delicate, subtle sweet peach and red fruits. This is followed by flavours of warm southern herbs, white pepper spice and soft raspberries. Complex, powerful, interesting and a wine to sip slowly by itself or over a long lunch.

Food Match

Lovely apéritif with olives and tapenade or serve with shellfish, grilled chicken, spicy vegetable dishes.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
AOP Bandol

Winemaker:
Jean-Marie Castell

Grape Varieties:
Mourvèdre 70%, Cinsault 15%, Grenache 15%

Suitable for:
Vegan

Bottle Barcode:
3486230000022