Domaine Lafran-Veyrolles Rouge, AOP Bandol [Organic] 2023

FPR0302023

Domaine Lafran-Veyrolles

— Provence, France

A top notch wild Bandol.

Production

Domaine Lafran-Veyrolles' vineyards and winery is managed by Jean-Marie Castel, 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. The rustic facilities have been updated with modern, temperature controlled systems that have made the wine production more efficient. Harvesting for most grape varieties begins in early September however the Mourvèdre is harvested towards the end of the month. Traditional manual vineyard work (except ploughing) remains along with organic methods of weed and pest control (although they are not certified 'Organic'). The grapes are hand-picked, not destemmed, and crushed gently before going into fermentation vats for 15 to 21 days with temperature control (25 ° to 31 ° temperature). The wine is then matured in large oak barrels for 18 to 24 months to refine and develop its flavour. The wine is bottled without filtration or fining and cellared until April of the second year following the harvest.

Tasting note

2020 - A really interesting and expressive nose with bay leaves and menthol. Wild and crunchy bramble fruits as well as some redcurrant, with layered notes of bracken and rich velvety tannins.

Food Match

Meatballs in a rich tomato sauce, prime pink beef, mushroom risotto with roasted garlic.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
AOP Bandol

Winemaker:
Jean-Marie Castell

Grape Varieties:
Mourvèdre 70%, Grenache 20%, Cinsault 10%

Suitable for:
Vegan

Bottle Barcode:
3486230000015