

# BANDOL



*Château*  
**SALETTES**

## Château Salettes AOC Bandol

### Cuvée Cayenne Red

The plot is named after the ancient penal colony of «Cayenne» in French Guyana. A tribute to the men who 40 years ago spent days working under the sun to clean up the very stony land and plant Mourvèdre creating this amazing terroir.

After a pressing of whole grapes, fermentation is made in wood tanks. Wine making is ensured after extracting colour and delicate tannins from the skin. **No yeast is added.**

After 4 weeks of maceration and aging, malolactic fermentation began and then followed by 19 months aging period in wood tanks. **The wine is not filtered.**

Bottling is made at the Château. The wine is finally aged 9 months in bottle.

Varietals 95% Mourvèdre, 5% Grenache

Soils Clay-calcareous, sand stone, marl with blue clay below the first clay level, typical of Cayenne terroir and ideal for water retention.

Robe Deep dark garnet red robe.

Nose The nose develops black fruits aromas, with spicy and smoky hints.

Palate The mouth is straightforward with tannins. The finish is mineral with olive notes.

Serve T° 18

Potential aging 15-20 years

Yields 40 hl/ha

Alcohol 15°



Served young with juicy grilled meats or after 5 to 10 years aging with deer and game meat.