

BANDOL



Château SALETTES

Château Salettes AOC Bandol Red

After grapes de-stemming, fermentation is made in thermo-regulated tanks. **No yeast is added.**

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

Bottling is made at the Château.



Varietals	85% Mourvèdre, 10% Grenache, 5% Cinsault
Soils	Clay-calcareous, sand stone and marl.
Robe	Deep dark garnet red robe.
Nose	The nose develops black fruits aromas, seasoned with spicy and fume touches.
Palate	The wine presents a straightforward mouth, whereas tannins are still present and well integrated.
Serve	T° 18°C
Potential aging	10-15 years
Yields	28 hl/ha - 40 years old vineyard
Alcohol	14°

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