



## Domaine de l'Olivette - Bandol

For two centuries, Domaine de l'Olivette has been run by one family. Maintaining the integrity of the Bandol AOC, this red is predominately Mourvèdre, the royal grape of this region whose local microclimate adaptation has provided this wine with perfumes of woods, liquorice and firm structure and tannins. A small amount of Grenache adds roundness and ardour and Cinsault for a refined aroma. 18 to 24 months in oak casks.

BANDOL Guaranteed Vintages (“Appellation d’Origine Contrôlée”) is among the oldest in France, and its production rules go back to 1941. But actually the land has been used in three different millennia since it was cultivated by the Romans, and closer to our own time, its wine was appreciated at Louis XV’s court. The production area, with a full southern exposure, covers 1,100 hectares and receives 3,000 hours of sunlight a year. The Mediterranean prevents temperature extremes, and the amphitheater created by wooded hills protects the area from cold north winds.

The Bandol area has a wonderful microclimate with pluviometry not exceeding 650 mm per year, together with silico-calcareous soil, and it produces about 40,000 hectoliters a year. The low yield hardly exceeds 36 hectoliters per hectare, avoiding dilution of the aromas and letting the wine reveal all the wealth of its flavors.

To deserve their Vintage Guarantee, the Bandol wines must come from the main varieties: Mourvèdre, Cinsault and Grenache.