

## **Bastide de la Ciselette**

### **Vin de Pays du Var Rosé**



#### **ABOUT THE ESTATE**

- Located in Provence in the far southeast corner of France, Bandol is most famous for its rich, dark, reds made primarily from Mourvèdre.
- Founded in 2010, Bastide de la Ciselette celebrates the local varieties and terroir of the appellation.
- Owner Robert De Salvo works his vineyards sustainably.
- Biodynamic principles are followed in the cellar, with the lunar calendar offering guidance.
- The resulting wines are a perfect blend of rusticity and polish — elegant wines of distinct character without the rough edges.

#### **APPELLATION**

Vin de Pays du Var

#### **GRAPE VARIETY**

60% Grenache, 40% Merlot

#### **FARMING**

Sustainable

#### **SOIL**

Clay-limestone

#### **VINEYARDS & VITICULTURE**

The vineyards are farmed organically, with some biodynamic practices- no use of pesticides or herbicides. They follow the lunar calendar and plow by horse. The decision to label lutte raisonnée is one of caution should it be necessary due to unforeseen climatic circumstances. Deep soil, richer than Bandol, with less rocky, limestone soils that define Bandol. This terroir gives about 30% more yield than in the Bandol AOC.

#### **HARVEST & VINIFICATION**

Hand harvested. The grapes are fermented at low temperatures. Pressing via pneumatic press, then static settling for 48 hours. No acidification. Addition of about 5% of the pressed Bandol juice. Aged four months in tank.

#### **ALCOHOL BY VOLUME**

13.5

#### **PACK SIZE**

12x750mL