



GUEISSARD

AOP Bandol red

Varietals: 70% Mourvèdre, 15% Grenache, 10% Carignan, 5% Cinsault

Our grapes are carefully harvested by hand with a smile!

Soil: 'Gueissard' (Saint-Cyr-sur-Mer), 'Font-Vive' (Sainte Anne d'Evenos), 'Les Hautes Salettes' (La Cadière d'Azur). Clay-limestone soils, hillside plots, cultivated in terraces.

Vinification: A beautiful maturity followed by maceration, and a lengthy fermentation with daily pumping over. Malolactic fermentation finishes the vinification. The wine is aged for 18 months in foudres.

Tête de cuvée - The star of the estate, with the key "Bandol" Provence appellation. Our vintage Gueissard sublimes the maturity of the Mourvèdre grape with this gastronomic profile, combining aromatic complexity, power and finesse. An iron hand in a velvet glove! Solid style, imposing acquirement! Precise work and low yields concentrate the richness of our unique Mediterranean terroir. The southern exposure and the proximity to the sea bring enhanced power to the Gueissard location, a perfect alchemy with the mineral finesse and freshness of the Font Vive terroir. Bottled at the estate in mid-February, according to the lunar calendar.

Taste: A deep purple red color.

The nose gives aromas of red fruits mixed with scents of garrigue. The ample mouth reveals aromas of spices, red fruits in liquor, chocolate, and tobacco supported by elegant and delicate tannins.

When to open a bottle: Now, after aeration. Or wait 5 to 15 years for other flavor sensations.

Food pairing: As an accompaniment to a fine rib of beef or, more subtly, to wild game marinated in Provence herbs. Its freshness and texture respond well to grilled duck breast. The tobacco aromas of an older vintage make it a perfect match for a dish of black truffles.

Serving temperature: 18 to 20°C.

Aging potential: 20 years and longer.