



Montaigne Imports LLC

# Wines | LAFRAN-VEYROLLES BANDOL WHITE | 2018

## LAFRAN-VEYROLLES BANDOL WHITE | 2018

VARIETIES:	70% CLAIRETTE 30% UGNI BLANC
VINIFICATION:	After direct pressing, the must is cold settled for 48 hours for clarification to remove any bits of soil and grape skins. Fermentation in a thermoregulated vat at a low temperature (18 °C)
ELEVAGE:	6 months in a vat. Bottled by gravity.
AGING:	The best balance is found between the 2nd and 5th year.
ALCOHOL CONT:	13%



## OVERVIEW

Domaine Lafran-Veyrolles dates to 1405 and has been owned by the same family since 1651! The Ferec-Jouvé ancestors have been tending the same acreage and vineyards were their famous Mourvedre, Ugni Blanc and Clairette grapes are grown for four centuries. In Bandol, the beautiful coastal village near the Cote d'Azur, Mourvedre is grape that is king creating wines of power and elegance. The wines from this 20 acre estate are made by Jean-Michel Castel.

## HARVESTING TECHNIQUE

Green harvesting is rigorous so only the minimal amount of clusters are left. Clipping is done late and at the bare minimum to leave all the nourishment and comfort possible for the grape bunches. Only sulphur and malachite are used to strengthen the stumps.

## TASTING NOTES

**Eyes:** Pale straw in color.

**Nose:** Notes of mineral and seashore.

**Mouth:** Bracing acidity with full round mouth feel.

**Temperature:** Recommended temperature 8°C.

## SUGGESTIONS

- Food Pairings: Chicken and seafood.



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