

Château Pradeaux



Bandol Rouge Cuvée Longue Garde



- **Appellation:** AOC Bandol
- **Encépagement:** Mourvèdre (100%)
- **Average Annual Production:** 600 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** <1 g/l residual sugar
- **Average Total Acidity:** 3.6-3.9 g/l

In The Vineyard:

- **Parcel Names, Slopes, Expositions, and Locations:** South-facing sloped parcels around the commune of Saint-Cyr-sur-Mer
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** 45-year-old head-trained vines at 5000 vines per ha
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Hand harvesting 15 September-15 October

In The Cellar:

- **Fermentation:** After crushing, crop is spontaneously co-fermented whole-cluster for approximately one month in *foudre*.
- **Pressing:** Hydraulic Pressing
- **Time on Lees:** Six months on lees
- **Malolactic Fermentation:** In *foudres*
- **Élevage:** 4 years in wood *foudres*
- **Press Wine:** Blended with free-run wine after malolactic
- **Fining, Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, after malolactic, and before bottling. 20-30 g/l free, c. 70 g/l total

In The Glass:

In particularly exceptional vintages, Cyrille Portalis permits us to draw off a small portion of the juice from the oldest Mourvèdre vines to create the "Cuvée Longue Garde", exclusively Mourvèdre from vines in excess of 45 years of age. Suffice to say, this is one of our favorite wines, a special creation, inimitable in all ways and worthy of the attentions of anyone serious about wine.