

Château Pradeaux



Situated on the outskirts of the town of Saint Cyr-sur-Mer, directly on the Mediterranean Ocean between Toulon and Marseilles, Château Pradeaux has been in the hands of the Portalis family since 1752, and was revived in its current form when Suzanne Portalis and her daughter, Arlette, retreated to the domaine during World War II. The estate is currently under the direction of Cyrille Portalis, the sole direct descendant of Suzanne and Arlette, who continues to maintain the Domaine's traditions. Cyrille is assisted by his wife, Magali, and his two sons, Etienne and Edouard.

The Domaine owns 24 ha of vines, all entitled to the AOC Bandol save just over a hectare in the AOC Côtes de Provence. Whereas growers in Bandol have gradually been taming the ferocity of their Mourvèdre with higher proportions of Grenache, Pradeaux has maintained their Bandol Rouge at 95+% Mourvèdre, and Etienne intends to keep it that way.

Viticulture:

- **Farming:** Practicing Organic
- **Treatments:** No herbicides, chemical fertilizers, or synthetic treatments
- **Ploughing:** Extensive ploughing and working of the soil by tractor according to the lunar cycle
- **Soils:** Limestone-clay
- **Vines:** Head-trained vines, some over 100-years old, that are replanted on a vine-by-vine basis to maintain a healthy vineyard
- **Yields:** Old vines naturally control yields, which are further suppressed with an annual green harvest.
- **Harvest:** Entirely manual harvest, grapes sorted in the vineyard and sorted again in the cellar
- **Purchasing:** Always entirely estate fruit



Vinification:

- **Fermentation:** All wines are fermented spontaneously in whole clusters in large concrete vats with temperature control for 6-8 weeks.
- **Extraction:** A combination of punchdowns and pumpovers depending on the vintage.
- **Chaptalization and Acidification:** None
- **Pressing:** Direct, whole-cluster pressing for rosé wines
- **Press Wine:** Press wine is aged separately from free-run juice.
- **Malolactic Fermentation:** Red wines see malolactic in large centenary Alsacian *foudres*. Sulfur prevents malolactic for rosé wines.

Aging:

- **Élevage:** Rosé wines are raised in cement *cuves* for six months, while red wines see multi-year aging in enormous, ancient Alsacian *foudres* originally designed to hold beer.
- **Lees:** All wines spend time on their fine lees, 2 months for rosés and much longer for red wines.
- **Fining and Filtration:** No fining and no filtration for reds. Rosés are unfinned but are plate filtered.
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 60-100 mg/l total sulfur for reds, c. 70-130 mg/l total sulfur for rosés. 30 mg/l maximum free sulfur at release.