

# HECHT & BANNIER

## H&B BANDOL ORGANIC ROSE 2023

### APPELLATION

A.O.C. Bandol

### SOURCES

Evenos, Ollioule, La Cadière-d'Azur, Le Castellet

### VARIETIES

Mourvèdre, Grenache, Cinsault

### BLEND

The Bandol appellation has a wide variety of soils, subsoils and grapes. In the realisation of this Bandol rosé, our goal is to go far in the Mourvèdre expression and make a real Bandol rosé. Unlike our Côtes de Provence rosé, easy to drink and thirst-quenching, our Bandol is a structured rosé, for autumn and winter, with different wine and food pairings and a real ageing potential. Mourvedre grown in the finest, coolest and latest-ripening sites of the Bandol appellation is the source for our blend. We really want a refined rosé, able to age beautifully in bottle.

### AGING

Stainless steel vat

### TASTING NOTES

Intense and aromatic, the wine offers the aroma and flavor of blood orange, grapefruit and dried apricot. It brings volume, roundness and freshness to the palate. With bottle age, after five years, the wine will gain in richness, power and depth. In Aix-en-Provence, we pair this wine with typical provençal dishes: fresh grilled tuna and bottarga, gently fried zucchini flowers or perhaps a puree of chickpeas with spring garlic and saffron or a fritto misto.

### VINTAGE 2023

After a winter and spring considered very dry in the Mediterranean region, the months of May and June gave a breath of fresh air to some of the winemakers. Several heavy and stormy days followed in the western Languedoc, Gard, and Provence, bringing significant amounts of much-needed rain. However, this unstable weather was accompanied by hail in some areas (May 13th in Var, May 24th around Montpellier, June 13th in Minervois and northern Hérault). In the end, after the flowering, the situation was very varied, with rainfall reaching around 150mm in the north of the region but only 50mm on the coastal strip. Roussillon was an exception, with rainfall expected at the end of the summer season similar to that near the Sahara. In terms of health, these early summer storms brought an unprecedented and late pressure regarding mildew, where the vigilance of the winemakers was put to the test in irrigated areas. Moreover, conditions with relative humidity also favored the development of grape worms. In Provence, we find a situation quite similar to Languedoc. The end of winter also came with a significant water deficit but with a later bud break. The entire region was also swept by storms from mid-May to mid-June, with the same disparities, the upper Var having received more rain than the coast where the water deficit persists. The mildew pressure was stronger than in Languedoc, especially in central Var, leading to significant losses in certain areas. Ultimately, the cooler nights at the beginning of August (sugar accumulation period) helped maintain good acidity levels (higher at the same date than in 2022). At the end of August, the heatwave hastened the harvest, where the challenge for the winemakers was to manage the arrival of ripeness in a tighter manner than usual and deal with high nighttime temperatures. We can thus observe two trends in this 2023 vintage marked by recurring winter drought. The lands benefited from a late watering, partly making up for this deficit and promising a fine vintage. The coast, on the other hand, had to cope with a more significant water deficit, resulting in a less abundant and more concentrated vintage. Once again, irrigated vines present a nice aromatic potential.

### GREEN PRACTICES

Certified Organic (Ecocert)  
Certified Sustainable (B Corporation)

