

# CHÂTEAU DE LA NOBLESSE

## BANDOL

### Story

Created by Agnès Negrel and Eugène Pignatel in the 1930's, Château de la Noblesse has belonged to the same family for 6 generations. Originally just a country house with unused land, the family planted vine in 1959 to produce wines under the Bandol appellation.

Today, the 5th and 6th generations, Agnès Cades and her daughter Eloïse, manage the estate together.

The property is a single-vineyard of approximately 14 hectares. It benefits from maximum sunshine and very little rain.

Farming philosophy : sustainable (certified HVE 3 since 2019)

### Vineyard Information

Grape varieties : 95% Mourvèdre, 5% Grenache

Plot size : 1,5 ha (3,70 acres)

Average age of the vines : 35-40 years

North East facing

Elevation : 100m (330 ft)

Soils : Clay limestone

#### FARMING PRACTICES

- Training method : Gobelet
- No pesticide / no insecticide
- Cover crops
- Regular work of the soils
- Green harvesting

### Winemaking

- Hand picked grapes / Destemmed / Sorted
- Fermentation : Temperature-controlled stainless-steel tanks / 30 days
- Maceration technique : Pump over and unballasting
- Pneumatic press
- Aging : 18 months in seasoned large oak barrels.
- Fined : No
- Filtration : yes
- Vegan : Yes

### Tasting notes

Red fruits, spices, tobacco, roasting, cocoa bouquet. Deliciously fragrant and structured by silky tannins.

