

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 : 50% Mourvèdre, 25% Grenache, 25% Cinsault

Plot size : 5 ha (12,35 acres)

Average age of the vines : 30-35 years

East facing

Elevation : 100 m (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
- Direct press
- Fermentation : Temperature-controlled stainless-steel tanks / 15 days - No malolactic fermentation
- Aging : 6-8 months in stainless-steel tank
- Fined : Yes
- Filtration : Yes
- Vegan : Yes

Tasting notes

A very fruity and expressive wine, with aromas of fresh fruit. With the spice and perfumes prominent, it has rich red-berry fruits that are generously textured and full of youthful vigor.



Press ratings

91 pts Wine Enthusiast – 2020 vintage

90 pts The Wine Advocate – 2020 vintage

90 pts Wine Spectator – 2020 vintage