

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 : 60% Clairette, 30% Ugni blanc, 10% Rolle

Plot size : 0,6 ha (1,48 acres)

Average age of the vines : 20-25 years

North East facing

Elevation : 120 m (390 ft)

Soils : Clay limestone

FARMING PRACTICES

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

Winemaking

- Hand picked grapes / Destemmed
- Pneumatic press
- Cold pre fermentation maceration : 12h
- Fermentation : Temperature controlled stainless-steel tanks / 15 days at - No malolactic fermentation
- Aging : 6-8 months in stainless-steel tanks / on lees with stirring
- Fined : Non
- Filtration : Yes
- Vegan : Yes

Tasting notes

Delicate perfumes of white flowers and peach. Round and generous wine, light crispiness on the finish.

