

CHÂTEAU CANADEL BANDOL BLANC

Native varieties Clairette, Ugni Blanc and Vermentino (Rolle). The intense nose displays deep aromas of tropical fruits. The attack is lively and harmonious. The taste reveals a bouquet of delicate aromas such as tropical fruits, white flowers and citrus fruits. Organic.

From the Le Plan du Castellet site in Bandol, Provence, France. The vines were planted in 2010. The soil is limestone and clay, particularly good for water retention in an otherwise arid region. This single-estate terroir's microclimate yields elegantly structured wines from vineyards planted on terraces (locally called *restanques*) on the southward facing steep slopes of a natural bowl, directly facing the Massif du Gros Cerveau, which blocks rain clouds and provides an ideal climate. Naturally low-yielding vines. Individual varieties are hand-harvested and sorted in the vineyard and then sorted again at the cellar before being de-stemmed and crushed. Following 12-14 hours of cold maceration, the grapes are pressed and then fermented at controlled temperatures for about 20 days in stainless steel and concrete tanks. No malolactic fermentation.

Aged on the lees for 6 months. All movement in the winery is by gravity flow and wines are bottled unfiltered.

Château Canadel is a small, family-owned estate with 137 acres of prime vineyards on a unique terroir, located in the hamlet of Le Plan du Castellet, within the famed terraces of Bandol. The property consists of a small village of historic houses, built around a chapel and ancient water canals, dating back to the 13th century. These canals gave the estate its name, which evolved over time: Canal d'eau became Canadeau, and finally Canadel. Château Canadel's unique vineyards are planted on a geological anomaly with an inversion of soil layers from the birth of the Alps, known as the Renversement du Beausset. This resulted in the Triassic layer being flipped on top of the Cretaceous layer due to the subduction of a tectonic plate which has surfaced the oldest rock outcroppings in the whole of the appellation. Throughout the 20th century, the grapes from this estate were sold to Domaines Ott. In 2007, it was purchased by Jacques and Caroline de Chateavieux, beginning the revitalization of the unique history of the property and terroir. Since 2009, the winery has been run by their daughter Laure Benoist, agricultural engineer, and her husband Vianney Benoist, agronomist and enologist. Laure and Vianney practice organic viticulture and use biodynamic principles in their vineyard work, with all work being done by hand on the terraces. Finally, after 5 years of diligent work in their vineyards, the first vintage was made in 2014 and the resulting wines already show incredible depth and terroir expression. With their unique soil and position within Bandol in Le Plan du Castellet, Laure and Vianney are focused on making long-lived reds from the local mourvèdre as well as small amounts of elegantly structured Bandol rosé and blanc. The young, hard-working spirit behind this estate is poised to claim a place among the greats of Bandol.



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Tasting Note:

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Shelf Talker:

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