CHÂTEAU
CANADEL
BANDOL

CANATERA 2022

Grape variety : 100% Mourvèdre

Terroir : The grapes come from the same terroir as our Altum cuvée, on very deep clay-limestone soils from the Trias.

Yield : 35 hl/ha

Average age of vines : 40 years

Vinification : Canatera is a micro-cuvée, vinified and raised in clay pots 3hL of Tuscany. The grapes, harvested on the same day as our Altum cuvée, are destemmed and then put into pots. Fermentation lasts about a month. Every day, we do a light hand picking. After fermentation, the jars are sealed and the skins remain in contact with the wine for 3 to 4 months. After decoction, and passing in a vat for 1 month, the wine is bottled without sulfites.

2022 vintage : 2022 began under the best auspices with beautiful autumn rains and a harsh winter. But spring came late: in April, the vines were growing timidly under still cold mornings. Then, as early as May, the heat accelerated growth, despite a persistent lack of rain.
In June and July, the drought intensified: 40% water deficit, temperatures 4°C above normal, and a 15-day advance on last year. Yet, thanks to our terroir, the vines have survived, maintaining a beautiful foliage in the middle of an arid landscape.
On August 17 and 18, the situation changed! The sky offered us in 2 days as much water as it had fallen in the last 6 months! An 80 mm thunderstorm that was going to beat the cards in extremis, while the vintage seemed played.
The harvest began on August 22 with the Grenaches, followed by the Cinsaults and Mourvèdres for rosé, then the reds. After a short break to wait for the matures on clay soils, the harvest was completed on 9 September.

Tasting : Beautiful surprises at first nose! The animal Mourvèdre that we know turns out to be vegetable! It exhales aromas of cherry cherries, cocoa beans, licorice, eucalyptus, tapenade. These aromas are found in the mouth, supported by melted and silky tannins, with a beautiful material, powerful and balanced.

Serve : Serve at 17°C, let the wine aerate, and be surprised by this living wine, whose aromas evolve over the course of hours!

Pairing :

- Aperitif with olives, cold cuts
- Duck breast
- Chocolate Marquee

SANS SULFITES

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