MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Bastide de la Ciselette

Bandol Rosé



ABOUT THE ESTATE

- Located in Provence in the far southeast corner of France, Bandol is most famous for its rich, dark, reds made primarily from Mourvèdre.
- Founded in 2010, Bastide de la Ciselette celebrates the local varieties and terroir of the appellation.
- Owner Robert De Salvo works his vineyards sustainably.
- Biodynamic principles are followed in the cellar, with the lunar calendar offering guidance.
- The resulting wines are a perfect blend of rusticity and polish — elegant wines of distinct character without the rough edges.

APPELLATION
Bandol

GRAPE VARIETY
60% Mourvèdre, 30% Grenache, 10% Cinsault

FARMING
Sustainable

SOIL
Clay-limestone

VINEYARDS & VITICULTURE
The vineyards are farmed organically, with some biodynamic practices- no use of pesticides or herbicides. They follow the lunar calendar and plow by horse. The decision to label lutte raisonnee is one of caution should it be necessary due to unforeseen climatic circumstances.

HARVEST & VINIFICATION
Hand harvested. The grapes are fermented at low temperatures. Pressing via pneumatic press, then static settling for 12 hours. No acidification. Aged six months in tank.

ALCOHOL BY VOLUME
13.5

PACK SIZE
12x750mL