



# CHÂTEAU ROMASSAN

## RED 2021

AOC BANDOL

### VINTAGE

A balmy autumn was followed by an equally mild winter. It was then time to manure our soils and mound up the vines. After enjoying their rest in dormancy, the vines stirred into life again with a typical budburst in early spring. On the night of 8th April, some of the vines were hit by frost but nature surprised us by allowing new buds to emerge and bear fruit.

Spring saw consistent rainfall and flowering started later than usual. As has been the case for the last ten or so years, the Summer of 2021 was hot, with heatwaves of varying duration and intensity.

On the 19th of August, the grape pickers began harvesting the first bunches ripe of Grenache.

**"elegant nose of dark fruits with a hint of menthol, silky and fresh palate and a fruity liquorice finish"**

### TASTING NOTES

Crimson garnet color.

Elegant nose with minty, subtly woody and vanilla notes as well as a beautiful deep morello cherries and blueberries. Fresh palate, carried by concentrated black fruits and a silky texture with soft tannins, creating a round pleasant harmony.

Long finish with persistent fruitiness and nuanced by hints of licorice.



### TERROIR

The ninety hectares of vineyards are split between the AOC's eight communes and planted on marl and limestone soils that are particularly well suited to Mourvèdre. They are composed of two main climates.

The grapes grown in the valley offer fresher lighter juice whereas those grown at higher altitudes on the terraced hillsides produce wines with more body and structure.

### GRAPES VARIETIES

80% MOURVÈDRE  
15% GRENACHE  
5% SYRAH