

2016

Bieler Père & Fils

BANDOL

APPELLATION BANDOL CONTRÔLÉE



THE VINTAGE

A cool spring gave way to a hot and very dry mid-summer before temperatures, thankfully, came down in early September, allowing for gentler ripening at the end. We picked a little later than in 2015, but still managed to capture a bit more natural freshness, especially in the Mourvèdre. Bandol rosé can be quite rich and full flavored, which we embrace as long as there's also finesse, acidity, and an underlying garrigue influence, which is a signature of the region.

THE WINE

Bandol is the smallest and most prestigious region in Provence. Our fruit is from the village of Le Castellet where it is grown on deep limestone soils. Rosé from Bandol is typically fuller and more substantial than the rest of Provence and ours is no exception. It's the equal parts power and finesse that makes it so special. With the vineyards a mere stone's throw from the Mediterranean Sea, there is a bead of salinity that gives way to interwoven aromas and flavors of savory herbs, cherry, blood orange, almond and black licorice, all held together with a backbone of vibrant acidity. The color is a pale, but vibrant, copper. Mourvèdre, especially in this seaside location where it reigns supreme, gives a bit more color than does Grenache or Syrah thus why Bandol rosés tends to be a bit darker than the rest of Provence.

The blend is comprised of the following: **Mourvèdre** 58%, **Grenache** 32%, **Cinsault** 10%. **Wine chemistry** is the following: ALC BY VOL 13.5%, TA 6.16, PH 3.28, RS .2%. 3,000 cases imported to North America.

THE HISTORY:

In 1992, my father, Philippe Bieler, founded Chateau Routas in Coteaux Varois – a small appellation in the middle of Provence. The winery focused on Grenache based red blends and rosé. My sister Mira and I got involved in the mid 90's when we developed, through unorthodox winemaking and creative marketing and selling, one of the more dynamic rosé brands in America at the time. In 2005 there was a great opportunity to sell the winery and estate and we took it. The same year we sold Routas, we founded Bieler Père et Fils with a single-minded focus on making rosé. We have been making wine in Provence since 1992.

THE MARKET:

I'm so proud of how far the dry rosé category has developed over recent years particularly after toiling away at it for many years when few understood the category. Now dry rosé not only remains one of the fastest growing wine categories in the US wine market, but has accelerated further this past year with Provence, France as the standard for what consumers are buying and loving. Bandol is a tiny region but remains the Rolls Royce within Provence, and we feel so privileged to get to make wine there.

CRITICAL ACCLAIM:

Wine Spectator 90PTS TOP VALUE OF 2016 (2015 vintage)

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