

2017

Bieler Père & Fils

BANDOL

APPELLATION BANDOL CONTRÔLÉE



THE VINTAGE

Very much like the 2016 growing season but even drier yet. Total desert conditions in fact. Hardly a drop of rain in the winter and it never came until well after harvest. All of the vineyards are dry farmed which resulted in an extremely small crop. For many producers, including us, that meant about 40% less fruit this year. Thankfully late August and early September were reasonably cool, allowing for some gentle ripening at the end. To ensure freshness and not overpowering fruit, all of the fruit for our Rosé was picked by the third week in September. With these warm, dry vintages there's a very narrow window to capture the depth of fruit along with the savory garrigue and high tone. I think we nailed it this year. With Grenache particularly affected by drought conditions, there's a bit less in this year's blend, while there's a bit more of the high-toned Cinsault.

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 61%, Grenache 23%, Cinsault 16%. Wine chemistry is the following: ALC BY VOL 13.5%, TA 6.16, PH 3.28, RS .2%. 1,300 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:

Vinous 91PTS (2017 vintage)
Wine Spectator 90PTS TOP VALUE OF 2016 (2015 vintage)

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