

2018

Bieler Père & Fils

BANDOL

APPELLATION BANDOL CONTRÔLÉE



Art Not Final

THE VINTAGE

A very cool and wet spring eventually let up by early June and gave in to a hot summer. Thankfully, there were no fall rains so there was no picking pressure. We began picking in early September, which is fairly typical, though later than the last several years. All of the fruit is handpicked in the early morning hours. Mourvèdre can give quite a lot of color, so we've worked hard to keep the picks to the cool hours of the morning to ensure the fruit arrives at the winery whole and cool for limited skin contact. Historically, many in Bandol have let the fruit soak overnight to gain a little color, but we are direct to press just like we do in Aix. Mourvèdre is always going to lend a certain power and lushness and I embrace that, but I don't want that to be tempered by Herbs de Provence, floral and tangy light red fruit.

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 2018 is blended and on its lees where it will be in stainless steel tank right up until we bottle on March 1st, which is the law. The wine is bursting with expression, with loads of blood orange, mange, cherry pit, fleur de sel and Provençal herbs.

The blend is comprised of the following: Mourvèdre 52%, Grenache 13.5%, Cinsault 34.5%. Wine chemistry is the following: ALC BY VOL 13.5%, TA 6.16, PH 3.28, RS .2%.

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.

CRITICAL ACCLAIM:

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

