

## L'IRRÉDUCTIBLE

2021 VINTAGE



## AN ICONIC ROSÉ

Here is a true rosé with a real identity and faithful to the tradition of the great Bandol wines! Both singular and emblematic of the estate's style, this top-of-the-range cuvée has been designed to defy time. A confidential cuvée to discover Mourvèdre in a different way.

Thanks to L'Irréductible, you lose all your reference points, even those of colour, and you no longer know whether you are drinking a rosé from the Mediterranean coast, a salty white or a light, subtle red. Surprising in its complexity, structure and salinity, this unique rosé was born on harsh red soils, exposed to the fierce winds.

## VINTAGE DETAILS



## APPELLATION

AOP Bandol

## BLEND

95% Mourvèdre, 5% Grenache

## ALCOHOL CONTENT

13% Vol.

## TERROIR

Ferruginous sandstone on limestone cement

## VITICULTURE

Certified ORGANIC EU  
(+ NOP equivalence)

## YIELD

20 hL/Ha

## HARVEST

Manual in small crates with double sorting,  
harvested once the phenolic maturity is fully  
achieved

## WINEMAKING

Skin maceration for a few hours, slow pressing of  
the berries at low pressure followed by an alcoholic  
fermentation with the grape's natural yeasts

## AGEING

On fine lees in stainless steel tanks, with steady  
stirrings

## TASTING NOTES

A raspberry colour appearance with hints of violet, its typical nose of ripe Mourvèdre combines the scents of small red fruits with spicy notes of pepper and garrigue. The smooth palate is reminiscent of raspberry, blackberry and crushed strawberry, with hints of spice and fresh hazelnut. Very structured on the palate, with beautiful racy tannins. Its long, fleshy, slightly iodized finish is fresh. With ageing, L'Irréductible develops tertiary, saffron and truffle aromas. A rosé with an exceptional ageing potential (10-15 years).

## FOOD &amp; WINE PAIRINGS

A perfect match with red mullet, grilled tuna steak, leg of lamb with a vegetable tian or a farmhouse goat cheese.

