5055

BANDOL APPELLATION BANDOL CONTRÔLÉE

THE VINTAGE

While much of France has had a range of challenges (frost, rain, mildew) in recent years, Bandol with its mild winters and moderated temperature spikes thanks to the close proximity to the Mediterranean sea, has been largely spared. Mid- summer was quite dry with crushingly hot spells, but that has become the norm at this point. Harvest began the very end of August and was complete by late September when the rains came through, so we largely avoided the challenging moments. The fruit was in beautiful condition and retained a touch more acidity than years past. All 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 lusciousness and I embrace that, but I don't want that to be tempered by Herbs de Provence, floral and tangy light red fruit. In addition to all the efforts to keep the wine fresh and pale, the vintage really delivered that style on its own which for us is a beautiful thing.

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 a mix of deep limestone soils and sandy marls. 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 touch paler this year that last with a vibrant copper ue. Mourvèdre, especially in this seaside location where it reigns supreme, gives a bit more color than does Grenache or Syrah thus why Bandol Rosé tends to be a bit darker than the rest of Provence. Our 2022 blend is dominated by Mourvèdre of course which brings a strong ripe tangerine and herbs de Provence profile with notes of white cherry, peach, with underlying minerality and bead of salinity.

The blend is comprised of the following: Mourvèdre 62%, Grenache 34%, Cinsault 4%. 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.

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 91 PTS (2021 vintage) James Suckling 91 PTS (2021 vintage) Vinous, 92 PTS (2020 vintage) Wine Spectator, 90 PTS (2020 vintage) Wine Spectator, Top 100 Wines of 2019 & 90 PTS (2018 vintage) Wine & Spirits, 91 PTS (2018 vintage) Vinous, 90 PTS (2018 vintage) Wine Spectator, 90 PTS (2017 vintage) Vinous, 91PTS (2017 vintage) Wine Spectator, 90PTS, TOP VALUE OF 2016

Bieler Dère & Til RESERVE 2022 Bieler Dère & Fils APPELLATION BANDOL CONTRÔLÉE LE CASTELLET - FRANCE En bouteille à la propriété ALC. 13.5% BY VOL. MIS EN