

Chateau Canadel Rouge

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Bandol

CEPAGE: 70% Mourvedre, 22% Cinsault, 5% Grenache, 3% Syrah

WINEMAKING: The grapes are hand-harvested and go through a severe selection process in the vineyard before being sorted again at the winery. The fermentation with indigenous yeasts lasts 20 days in concrete tanks, with gentle pumping over once a day. The wines are then aged 18 months in the traditional foudres of 3000L and 8000L and bottled unfiltered.

ALCOHOL BY VOLUME: 14.5%

AGING: 18 months in 3000L and 8000L foudres

THE STORY

Château Canadel is a small, family-owned estate with 15ha of prime vineyards on a unique terroir, located in the hamlet of Le Plan du Castellet, within the famed terraces of Bandol. The property consists of a small village of historic houses, built around a chapel and ancient water canals, dating back to the 13th century. These canals gave the estate its name, which evolved over time: Canal d'eau became Canadeau, and finally Canadel.

PHILOSOPHY: Since 2009, the winery has been run by their daughter Laure Benoist, agricultural engineer, and her husband Vianney Benoist, agronomist and enologist. Laure and Vianney practice organic viticulture and use biodynamic principles in their vineyard work, with all work being done by hand on the terraces. After 5 years, the first vintage was made in 2014.

THE ADJECTIVES

OVERALL: Deep ruby color with hearty structure

AROMAS / FLAVORS: licorice, leather, and spice notes

MOUThFEEL: dark-fruited midplate filled with intense, hearty structure

THE SELLING POINTS

AWARDS: 91pts Wine Advocate

SUSTAINABILITY: Vegan, Biodynamic In Practice, Green Practicing

