



VERITAS



CHATEAU Ste ANNE

<i>Wine</i>	<i>Cepage</i>	<i>Terroir</i>	<i>Viticulture</i>	<i>Vinification</i>	<i>Élevage</i>
Bandol Rouge	Mourvèdre 60% Grenache 20% Cinsault 20%	35-85 years old vines , Admixture of limestone, white sand and silica. Hillside with a southeastern exposition.	Natural and organic (certified) Goblet trained, 27hL/ha	100% de-stemmed. Direct pressing. Fermentation over wild yeasts in stainless steel vats for about 15 days, during which the cap is punched manually., and daily remontage. Malolactic occurs naturally.	After malo, racked by gravity into old, wood-neutral 50 hL foudres where it ages for 20-22 months. There is no fining or filtration. Sulfur is avoided with, at most, 2g/hL being added at bottling.
Bandol Rouge <i>Cuvée Collection</i>	Mourvèdre 95% Grenache 2.5% Cinsault 2.5%	75-80 yrs old vines ; Admixture of limestone, white sand and silica. Hillside with a southeastern exposition.	Natural and organic (certified) , 27hL/ha	100% de-stemmed. No temperature control. Fermentation over wild yeasts in stainless steel vats for about 15 days, during which the cap is punched manually. Pressing is direct. Malolactic occurs naturally,.	After malo, racked by gravity into old, wood-neutral 50 hL foudres where it ages for 20-22 months. There is no fining or filtration. Sulfur is avoided with, at most, 2g/hL being added at bottling.
Bandol Rosé	Mourvèdre 40% Grenache 30% Cinsault 30%	35-85 years old vines , Admixture of limestone, white sand and silica. Hillside with a southeastern exposition.	Natural and organic (certified) Goblet trained, 27hL/ha	Half <i>saignée</i> and half free-run. Fermented by variety in stainless steel over indigenous yeasts. Malo proceeds naturally.	The young wine is aged in enameled steel tanks and then blended and bottled, without fining or filtration.
Bandol White	Ugni Blanc 50% Clairette 50%	39 years old vine, Admixture of limestone, white sand and silica. Hillside with a southeastern exposition.	Natural and organic (certified) , 26hL/ha		6 months in tank
Côtes de Provence Rouge	Mourvèdre 25% Grenache 25% Cinsault 25% Carignan 25%	35-85 years old vines , Admixture of limestone, white sand and silica. Hillside with a southeastern exposition.	Natural and organic (certified) Goblet trained, 27hL/ha	100% de-stemmed. No temperature control. Fermentation over wild yeasts in stainless steel vats for about 15 days, during which the cap is punched manually. Pressing is direct. Malolactic occurs naturally,.	After malo, racked by gravity into old, wood-neutral 50 hL foudres where it ages for 20-22 months. There is no fining or filtration. Sulfur is avoided with, at most, 2g/hL being added at bottling.
Côtes de Provence Rosé	Mourvèdre 25% Grenache 25% Cinsault 25% Carignan 25%	35-85 years old vines , Admixture of limestone, white sand and silica. Hillside with a southeastern exposition.	Natural and organic (certified) Goblet trained, 27hL/ha		