

Domaine La Suffrene

This Estate, located in the appellation of Bandol, has been a Gravier family homestead and vineyard for generations but the grapes had always been sold to local cooperatives. The latest family member to take the helm, Cedric, saw the potential and jumped in with both feet, making 1996 the first vintage at the estate to be bottled under the name Domaine de la Suffrene.



Situated on sandy-silt-laden, calcareous and clayey soils, the vines extend over 45 hectares between the municipalities of the Cadiere d'Azur and the Castellet, in the department of the Var. Cedric has built a beautiful winery that is a perfect combination of state of the art stainless steel equipment for fermentation, large well ventilated space, and old world oversized oak foudres for aging. The facility is immaculately clean and Cedric houses everything he needs under one roof from fermentation to aging to stocking to bottling and labelling.

The Bandol Rouge, which is a blend of Mourvedre (55%), Grenache (20%), Cinsault (15%) and Carignan (10%), is a wine that remains true to the character of Bandol, through its power, composition, and its very unique flavors. The Bandol Rose, so true to the character of this Provençale classic, is a blend of Mourvedre (40%), Cinsault (30%), Grenache (20%) and Carignan (10%). The malolactic fermentations are typically blocked to retain freshness.

Bandol Rouge



Varietal/Blend: 55% Mourvèdre, 20% Grenache, 15% Cinsault & 10% Carignan

Farming: 10+years practicing organic, certification underway for 2021

Soil: calcareous (parcels include limestone and magnesium rich silty soils & clay)

Vine Training: goblet

Year Vines Were Planted: 1940-1975

Harvest Technique: hand sorted

Yeast: ambient

Fermentation: varietals fermented separately in cement & temperature controlled stainless steel in an oxygen rich environment till alcoholic fermentation is complete (3-4 weeks)

Agging: 15 months in 50HL old foudre on gross lees, 12 months demi-muids, racked 2-3 times. 6 months in foudre & 6 months in bottle before release.

Sulfur: total 42mg/L

Acidity: pH 3.6 // TA 3.46g/L // RS 1.17g/L

Alcohol: 15.64%

Fined: none

Filtered: none

Country: France

Region: Provence

Subregion: Bandol

Vineyard: estate

Vineyard Size: 28 ha. / <40HL per ha.