



CHÂTEAU ROMASSAN

RED 2020

AOC BANDOL

VINTAGE

2020 was another year with particularly mild annual temperatures. The average 800 mm of rainfall fell mainly from October to March. After a very mild winter, budburst took place in the first fortnight of March.

The mild weather at the end of May ensured a successful flowering. The emergence of the clusters was uniform in all the vineyards. June brought long hot days. Due to the healthy conditions, we decided to stop our natural treatments and ploughing work to prevent any stress to the vines, which continued along their life cycle enjoying the hot summer weather.

We started harvesting on Wednesday 12 August to ensure that the 2020 vintage would be one of perfect balance and freshness.

“Smooth, well-structured tannins, aromas of ripe black fruit and a hint of liquorice on the finish”

TASTING NOTES

Attractive garnet-red hue with ruby tints.

Minty nose of morello cherries and blueberries with notes of lightly toasted violets.

Silky mouthfeel on a very fresh palate.

Smooth, well-structured tannins, aromas of ripe black fruit and a hint of liquorice on the finish.



TERROIR

The 90 hectares of vineyards are split between the AOC's eight communes and planted on marl and limestone soils that are particularly well suited to Mourvèdre. They are composed of two main climates.

The grapes grown in the valley offer fresh, crunchy juice whereas those grown at higher altitudes on the terraced hillsides produce wines with more body and structure.

GRAPES VARIETIES

90% MOURVÈDRE
10% GRENACHE