



BAGNARD

AOP Côtes de Provence

ROUGE 2017

GASTRONOMY

Bagnard is a vintage of initiates, made from a selection of old vines of Mourvèdre, Syrah and Cabernet Sauvignon, aged for 18 months in French oak demi-muids from the Allier forest in center France. We usually release each year only 5,000 to 7,000 numbered bottles, intended for lovers of reds with character, fine and powerful, with dominant aromas of concentrated red and black fruits.

In the heart of the winter of 1999, for several weeks, we lifted by hand dozens of tons of stones to prepare the ground for a new plantation, on a superb plot facing south, which overlooks the islands of Hyères and the Mediterranean sea. As a tribute to all these hours spent "breaking stones", we have vinified a very personal cuvée, a bit like our slave labor: solid and which has taken the time to ripen in the shade.

Dress : Deep with intense ruby reflections

Nose : Powerful and complex with lifted notes of garrigue

Aromas: Explosive and velvety notes of spices and concentrated black fruits

Food and wine pairings : Winter velouté, wildfowl, grilled red meat, poultry stew



Cream of pumpkin



Roast pigeon



Beef steak



Syrah (33%), Mourvèdre (33%)
Cabernet-Sauvignon (34%)



40 years
Mica-schist soil



7 to 10 years



19 to 20 °C



Aged 18 months in
demi-muids (600 liters
barrels) of French oak from
the Allier forest



Traditional culture,
permanent ploughing, no
weeding nor insecticides,
organic certified by Ecocert



75 cl & 150 cl

