

Guilhem Tournier, La Malissonne, Bandol

- A great interpreter of Bandol, on a par with Domaine Tempier
 - Shot to the top in France, first time debuting in US
- Organically farmed estate vineyards in idyllic seaside location

The Producer

Located in La Cadière d'Azur "the Bandol village", Château Guilhem Tournier ("gwee-lem tour-nee-eh") is a small estate born out of passion by its eponymous founder. A defender of terroir like Domaine Tempier—organic farming, tilling by horse, and working parcel by parcel, Tournier has quickly risen to the top in France and is very popular in Paris bistros. We are honored to bring these wines into the US for the first time.

Since the age of 9, Tournier cultivated vineyards of his family's estate, Domaine La Roche Restores. But by the time he was 27 years old, in 2004, Guilhem's need for independence led him to branch off on his own, to manage a 4 hectare parcel given by his grandfather.

This land located south, southwest on chalky clay slopes, benefits from the influence of the sea winds associated with intense sun for the day. It leads to enhance the grape concentration. In addition the vines are mostly mourvèdre which enjoys this excellent spot enhanced by the old provence saying " le mourvèdre doit voir la mer" "the mourvèdre must have a view over the sea".

Its farming methods, he expresses his passion for artisan culture without recourse to treatment products and chemical weeding or amendment. The cultivation of the vine is performed by a natural soil tillage, natural fertilizers (compost, manure) and fungal treatments with organic farming, certified organic for a genuine generation: royal road to the best expression of terroir for sustainable agriculture. The manual harvest, selected at maturity, parcel by parcel.

This year the estate's wines have earned a reputation in Paris in effect while the 2011 vintage castle obtained the medal money, the wine was of the Malissonne golden tunic for its rosé vintage 2011 Concours Général Agricole in 2009, the red is not left since won the gold medal at the Federation of winemakers.

The history of Bandol as a winemaking region dates back to 600 BC, with the Romans developing it as a major region for wine exports in 125 BC. By the 18th century, Bandol was firmly established as a premier region, with the wines served in the Palace of Versailles. While Mourvedre had been the main grape of the region, the post-phylloxera replanting saw an increase in higher yielding varieties. Today, Mourvedre remains the principle varietal of the region—held to be the world's best for this tricky grape, with a mandated 50% for both red and rose.

The Wine

Château Guilhem Tournier's Malissonne ("mal-y-son") is a great example of Mourvèdre from the region. ("Malissonne" means how to handle things in a clever way.) Showing how Mourvedre thrives under his care, Tournier goes far beyond the minimum, using 95% Mourvedre in the blend (compared to 70-75% for Tempier), which he finds make it exotic and endowed with structure. The balance is composed of Grenache adding a touch of fruitiness. Aged 18 months in oak barrels, this wine shows a beautiful garnet color with violet hues. Its very mineral nose evokes shales and ripe fruit compote. On the palate, the attack is creamy with notes of red stone fruits. The tannins are fine and tight, this wine develops a minty side which matches with mediterranean flavors.



Region: Provence

Appellation: Bandol

Vineyards: La Malissonne, 6 hectares total

Farming: Organic

Soil: Clay-Limestone, with sand on top

Varietals: Mourvedre 90%, with the balance comprised of Cinsault and Grenache. Harvested separately; cofermented.

Planting system: Head trained

Vine density: 38 hl/ha

Production:

Vinification: Native Yeasts, 3 day maceration, 2 week fermentation; no stem inclusion

Aging: 35 & 38 hl Francois Freres tonneau

Tasting Notes: Aromas of licorice, blackberry and lavender and savory spice. Rich, with great structure.

Food Pairing: Lamb, steak, cassoulet