

This month we cross over to the dark side. Bandol!! “Savage, brooding, dark, massive, inky, enamel peeling tannic monsters” that used to be undrinkable for ten years after release, and then were decanted for hours to even become approachable. Scared? Intrigued? Or have we gone the way of the boys in Washington D.C. and completely lost our mind in our insular world of wine geekdom? Seriously, if we sent out wines needing ten years of age to even be approachable we might get more cancellations from our club members than reorders. So, although our love affair with this region started with a visit over 15 years ago, until now we have been reluctant to share these wines with club members. The Reason? Things are changing. Certain red Bandol producers are making these beautiful wines more approachable by bridging the gap with softer tannins while retaining cool haunting flavors that make Bandol so wonderful. So this month succumb to the dark side.

Provence has been making wine since about 600 BC when the Ancient Greeks established the city of Marseille. Since that time, many different ethnicities have come and gone, bringing grapes from their homeland and leaving a trail of varieties that now make up the many different wines of Provence. Roses, reds, and whites are all made here, with 70% of the production being Rose. But the region has its dark side—the tiny appellation of Bandol, which produces one of the best known wines of Provence. Based around its namesake fishing village east of Marseille, the warm coastal climate is ideally suited for the late ripening of its signature Mourvèdre grape. This is the only region in France where this varietal is the lead player, and it must account for at least 50% of the blend, (though many use significantly more), with Grenache and Cinsault making small appearances. Prior to release, all red Bandol is required to age at least 18 months in oak. Traditionally, they were then meant to cellar for at least ten years. But now there is a growing trend to make more approachable wines as well, which can be consumed within three to five years.

Our first wine is an approachable Bandol red from Domaine Lafran- Veyrolles, whose name can be traced back to the 1600’s. Organically farmed and hand harvested (mechanical harvesting is prohibited by the AOC rules) on relatively infertile red clay soils that promote some of the lowest yields in France, making for a concentrated, intense wine.

White wines are scarce in Bandol, consumed locally for the most part and account for only 5% of the appellation's wine production. They are composed primarily of the obscure varieties Clairette, Boutboulenc, and Ugni blanc. Domain Bunan makes red, rose and white wines from an estate that brothers Paul and Pierre took over in 1969. They regenerated the vineyards and in 2008, began transitioning to organic farming. This month’s rare Bandol white is mainly Clairette with bright fruit overtones and a unique flavor profile to keep us guessing about this very special region.

**Questions, Concerns, Suggestions, Extend your Subscription?? Please, speak your mind!!**

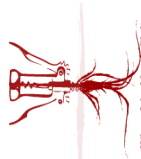
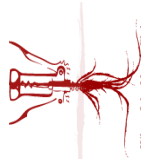
**Purevinewines.com, (877) 404-1121**

Until next month,

Joe, Tom, & Andria

**(over for recipe of the month)**

“fighting for the soul of wine..”



# This Month's Biodynamic® / Organic Selections

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## Domaine

### Lafran-Veyrolles

70 % Mourvèdre, 10 %  
Grenache, 10 % Cinsault and  
10 % Carignan

Region: Bandol, AOC, France

Vintage: 2009

This Bandol is dominated by the brooding Mourvèdre grape. The nose has muted black fruit, cassis and licorice. A nuance of tobacco and earthiness provide secondary aromas and add to the layered complexity of this wine. The noticeable chewy tannins, combine with all the elements making an elegant and ready to drink wine.

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*Hey, why did my wine come in a used box?*

*In conjunction with Portland Wine Storage and our commitment to the environment we re-use wine shippers as many times as possible making them 100% recycled on our end.*

## Domaine Bunan

### Mas de la Rouvière

White Blend mainly Clairette

Region: Bandol, AOC,  
France

Vintage: 2009

Characteristics of this varietal are classic Mediterranean: acid, citrus and mineral. These qualities are interwoven here with lemon peel, tangerine in particular and a dash of brininess. These refreshing wines are made to be drunk young while their bracing acidity sparkles and the citrus and mineral notes are still bright.