

From: **Debbie Rios** debbie@santiamwine.com  
Subject: Bandol tasing Friday March 24 4-8PM  
Date: March 23, 2017 at 5:07 PM  
To: tasting santiam tasting@santiamwine.com

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**Good Evening,**

**Here we are, at the start of Spring Break! Take a night off and join us for this amazing tasting. I have never done a Bandol tasting like this!**

**The wines are not that easy to find and usually all sold out...I guess I got very lucky~**

**Our special: Bouillabaisse! Very French!**

**Where: Santiam Wine & Bistro**

**When: Friday, March 24th**

**Time: 4-8 PM**

**Cost: Full pour: \$32 (2 OZ of all six wine) Half Pour: \$18 (1 OZ. of all six wines)**

**Read about Bandol below if you are interested.**

**The Wines**

**2013 Domaine Tempier La Migoua Bandol \$72**

The prettiest, most elegant and finesse-driven in the lineup is the 2013 Bandol La Migoua. Violets, pepper, small black fruits and underbrush all emerge from this vibrant, fresh and lively Bandol that can be enjoyed today, or cellared for a decade. **92 Robert Parker**

**2012 Domaine De Terrebrune \$40**

Slightly more mid-weight and approachable, the 2011 Bandol is similarly styled, with spice, leather, licorice and bright berry fruits flowing to a medium-bodied, juicy feel on the palate. It too is a delicious, elegant effort to drink over the coming 7-8 years.

**2009 Chateau Jean Pierre Gausson Cuvée Longue Garde Bandol Rouge \$38**

Château Jean Pierre Gausson 2009 Cuvée Longue Garde 95% Mourvèdre 5% grenache,

**2010 Vintage review:**

This is starting to unwind, with bay leaf, lavender and rosemary notes emerging from the core of steeped plum, blackberry and black currant fruit. The loamy edge on the finish is starting to yield, letting the iron and mesquite hints play out. Decant if drinking now, or cellar further. Drink now through 2020.

**91 Points Wine Spectator**

**2012 Domaine Sorin Bandol \$25**

While slightly behind the outstanding 2011, the 2012 Bandol (85% Mourvèdre, 10% Syrah and 5% Carignan) is still an impressive wine, as well as a rock-solid value. Offering a Bordeaux-like graphite and lead pencil shaving character (it was aged in older 228-liter barrels), with plenty of black cherries, peppery herbs and licorice in the background, this medium-bodied 2012 has fine tannin, solid overall balance and enough depth to evolve gracefully for another decade. **89 Points Robert Parker**

**2012 Bunan Mas delaRouviere Bandol \$25**

A step up over the Chateau Rouviere (which the opposite in 2013), the 2012 Bandol Mas de la Rouviere is a sexier, suppler, more medium to full-bodied effort that has tons of charm in its ripe red plum, blackberry, violets and spring flower-like aromas and flavors. Made from 70% Mourvèdre, 15% Grenache, 10% Syrah and 5% Cinsault, aged 18 months in oak casks and barrels, it's a downright fun drink that will dish out plenty of pleasure over the coming 7-8 years. **90 Points Robert Parker**

**2013 Jean Pierre Gausson Vin de Du Mont-Caine (Baby Bandol) \$15**

Gausson is an old-school producer in Bandol and this is his "baby Bandol." Red wine must contain a minimum of 50% Mourvèdre to be labeled Bandol, and this wine has about 35% Mourvèdre (the blend changes with each vintage and really, it's a mystery). There is about 35% Grenache, some Syrah, probably some Cabernet Sauvignon, and perhaps some Cinsault. This wine really improves with a bit of air - I recommend opening it a half hour or so before serving. Then the nose shows youthful and fresh strawberry fruit, some cocoa, and a bit of alcohol that integrates as the wine aerates further. The palate is well balanced, with good acidity and a gamy note that infuses the fruit - really delicious and such an interesting and complex wine at this price. This is big wine, very muscular, but with a gentle side. Like a longshoreman who plays the violin.

**About Bandol:**

The Bandol wine region of France, located near the coast east of Marseille and Cassis, is one of Provence's most internationally recognized wine regions. Based around the fishing village of Bandol, west of Toulon, the Bandol AOC covers the production of 8 communes with silicon & limestone soils. Those soils and the warm, coastal climate are ideally suited for the late ripening Mourvèdre grape which is the major varietal of the region. For both the red and rosé wines, Mourvèdre must account for at least 50% of the blend, though most producers will use significantly more, with Grenache & Cinsaut usually filling out the rest of the wine's composition. Bandol has had limited exposure in the United States, until now.

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