



# Gros' Noré

[www.gros-nore.com](http://www.gros-nore.com)

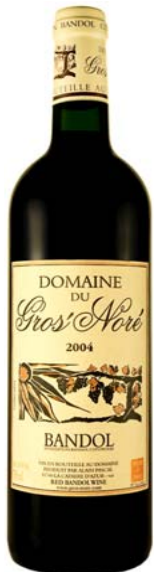
Bandol (Provence)



Owner Alain Pascal has 16 ha of vines in the prime sector of Cadiere d'Azur. They have an average age of 30 years. The first official vintage released was 1997. Prior to this, Alain's father, Honore (his name is shortened to 'Nore to give the name of the Domaine as Gros Noré = Fat Honore) worked the vineyards but never made his own wine. Instead he sold the grapes to another leading Bandol producer at that time, Chateau de Pibarnon.

Bandol is regarded as the First Growth of Provence producing the most serious, and well known, wines of Provence. The Mourvèdre grape variety is the basis of great Bandol with appellation laws requiring a minimum of 50% for the red wines (though many use up to 100% for some cuvees). As well as Mourvèdre (80%), the Gros' Noré red also has a dash of Grenache(15%), and old vine Cinsault (5%). The wine is aged for 18 months in old 60 hl wooden barrels (*foudres*). There are no new barriques used. Only one cuvee of red wine is produced, and it is bottled without fining or filtration.

*“In several years (first vintage 1997), Alain Pascal has made his domaine one of the best representatives of his appellation due to Mourvedre grapes ripened to perfect maturity on the clay soils of Cadiere. His red Bandol is a complete wine, intense and made for a long evolution.”* From Classement 2006 (The best wines of France)



**2008 Bandol Rosé** (40% Mourvèdre, 20% Grenache and 40% Cinsault)

*“Bright orange-tinge pink. Peppery red berry and cherry aromas are underscored by salty minerals, herbs and white pepper. Juicy, finely etched red fruit flavors are deepened by a bitter cherry skin quality and lifted by dusty minerals. A note of anise comes up with air and carries through the long, spicy finish. Very nicely balanced and pure, with the depth to handle richer foods.”* 90pts - Steve Tanzer June 09

**2004 Bandol Rouge** (80% Mourvèdre, 15% Grenache and 5% Cinsault)

*Has a hedonistic attraction to it. Rich with a lot of glycerin, very powerful and rather ostentatious but with good acidity cutting through thick layers of sweet black fruits. Persistent, luscious finish. Great length and a great, vivacious Bandol.”* 91 points Robert Parker June 2007  
*“A serious red with a core of fleshy, ripe fruit and spices. Well-structured and fresh. Very promising, real substance, style, and sense of place. Mourvèdre likes the sea.”* Jacqueline Freidrich

**2007 Bandol Rouge**

Deep purple to black in the glass, the wine lifts with spicy sweet confectionary like characters that integrate with herb, olive and some stone/mineral/graphite highlights. Very concentrated rich black fruit builds through a dense tannin filled, savoury palate with great concentration. 2007 stands as one of the great vintages for Mourvèdre and one of the greatest vintages for Bandol.