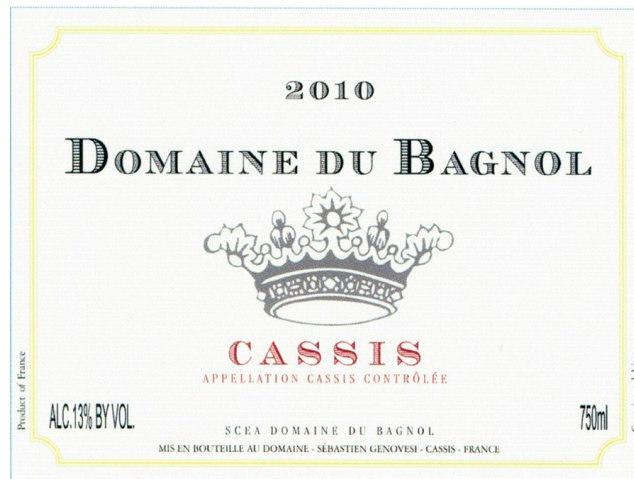


Domaine du Bagnol



Cassis Blanc



At a Glance:

- **Appellation:** AOC Cassis
- **Encépagement:** Marsanne (45%), Clairette (30%), Ugni Blanc (25%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 12.5-13.5%
- **Average Residual Sugar:** <1 g/l
- **Average Total Acidity:** 3.1-3.3 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** 9 ha of vines on gentle slopes facing north-northwest
- **Soil Types and Compositions:** Red clay, marl, and Triassic limestone
- **Vine Age, Training, and Density:** Low-yielding, 55-year-old bushvines
- **Average Yields:** 37 hl/ha
- **Average Harvest Date and Type:** Hand picking in the morning from the end of August to mid-September

In The Cellar:

- **Fermentation:** After sorting, crushing, and destemming, wine is fermented with native yeasts at 5 degrees for 15-20 days in stainless-steel vat.
- **Pressing:** Grapes are sometimes macerated (48 hours) before pressing if the skins are clean. Gentle pneumatic pressing at .5-.6 bar.
- **Time on Lees:** 6 months on fine lees
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 9 months in stainless-steel vat
- **Press Wine:** When quality allows, press wine is always blended with free-run wine prior to élevage.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** 5-10 g/l free, 80-90 mg/l total

In The Glass:

The wine's nose presents notes of white flowers, eucalyptus, and lemon verbena. On the palate, these are joined by Cassis's emblematic maritime salinity. Its depth and vivacity promise great rewards for those willing to set bottles aside in the cellar, and it is tragic that so much of the annual production is gulped down in Marseille bistros mere weeks after release.