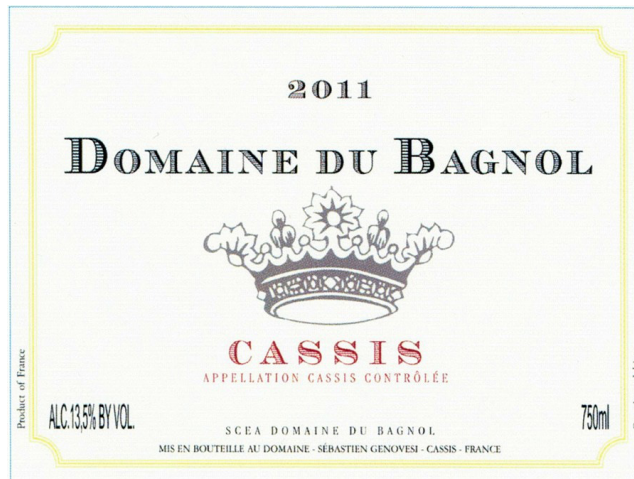


Domaine du Bagnol



Cassis Rosé



At a Glance:

- **Appellation:** AOC Cassis
- **Encépagement:** Grenache (40%), Mourvèdre (35%), Cinsault (25%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** <1 g/l
- **Average Total Acidity:** c. 3.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** 7 ha of north-north-west facing sloped parcels
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Low-yielding, 55-year-old bushvines
- **Average Yields:** 37-40 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 selected yeasts at 5 degrees in stainless-steel vat.
- **Pressing:** Gentle pneumatic pressing at .5-.6 bar. Rosé is direct pressed and sees no maceration
- **Time on Lees:** 6 months on fine lees
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 3-6 months in stainless-steel tank
- **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:** 15-20 mg/l free, 90-100 mg/l total

In The Glass:

While offering appealing notes of citrus, it is the crystalline and saline aspects that mark this wine's profound expression of Cassis's terroir and mediterranean essence. A wine that offers quintessential pairings with the traditional cuisine of Provence.