

Domaine du Bagnol



Cassis Rouge



At a Glance:

- **Appellation:** AOC Cassis
- **Encépagement:** Mourvèdre (80%), Grenache (20%)
- **Average Annual Production:** 5,000 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:** 3.1-3.3 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** North-northwest facing sloped parcels
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Low-yielding, 50-year-old bush vines
- **Average Yields:** 41-42 hl/ha
- **Average Harvest Date and Type:** Hand picking in mid-September

In The Cellar:

- **Fermentation:** After 90% destemming, the wine ferments spontaneously in concrete vats for 21-25 days with daily punch-downs and pumpovers.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6 months on fine lees
- **Malolactic Fermentation:** In concrete vat
- **Élevage:** 3/4 of the wine is raised in stainless steel tanks, the remainder in neutral demi-muids. Élevage lasts c.18 months.
- **Press Wine:** When quality allows, press wine is always blended with free-run wine prior to élevage.
- **Fining and Filtration:** Bentonite fining, no filtration
- **Sulfur:** 5-10 g/l free, 80-90 mg/l total

In The Glass:

There is something very pure and pretty at this wine's core, a joyousness that underlines its kinship with the Domaine's Blanc and Rosé, and it is a thrill to taste a wine that combines intensity and lift in such a fashion. While nobody should be judged for opening it right away, the Cassis Rouge will undoubtedly develop a savory southern swagger with bottle age as its Mourvèdre-driven fruits learn umami.