

Domaine du Bagnol



Situated steps from the Mediterranean in the Provençal fishing village of Cassis, the Domaine du Bagnol controls 17 ha of vines (9 ha leased, 8 ha owned) beneath the imposing limestone outcropping of Cap Canaille. Thus situated, the Domaine du Bagnol is the beneficiary of cooling winds from the north, northwest, and northeast (Tramontane, Mistral and Grégal), along with the gentle sea breezes that come ashore, ensuring wines of freshness and balance. Our love affair with this estate began in the early 1980s when we first met Claire Lefevre, with whom we worked until her passing in the early 1990s. We were despondent at losing a friend but equally saddened that none of her family had the time or energy to follow in her footsteps. So, the Domaine du Bagnol was sold, which, in fact, was fortunate for us, as the new owner, Jean-Louis Genovesi, a Cassis native who had departed for Paris and made his fame (and a few centimes as well), and his son, Sébastien, have revived the domaine and made the wines (blanc, rouge, and rosé) more compelling than ever.

Viticulture:

- **Farming:** Certified organic by Ecocert since 2014, practicing organic long before. Practicing Biodynamic
- **Treatments:** Only copper sulfate is used to treat vines.
- **Ploughing:** Annual ploughing, working of the soil by tractor
- **Soils:** All three Cassis soils are represented at the domaine: red clay, marl, and Triassic limestone.
- **Vines:** Head-trained vines, averaging over 40-years old, that are replanted on a vine-by-vine basis to maintain a healthy vineyard. All vines are planted from Massale selections.
- **Yields:** Old vines naturally control yields, which are further suppressed with debudding.
- **Harvest:** Hand picking in the morning to ensure grapes arrive cool to the cellar, where they are sorted. Harvest runs from the end of August to mid-September, according to the moon.
- **Purchasing:** Always entirely estate fruit



Vinification:

- **Fermentation:** Red and white wines ferment spontaneously for 2-4 weeks following crushing and total destemming; rosés are inoculated. White and rosé wines ferment in stainless-steel tank; red wines ferment in concrete, with 10% whole cluster.
- **Extraction:** Whites macerate (48 hours) before pressing if the skins are clean. Rosés are pressed directly and do not macerate. Reds macerate for 2 weeks, with both *pigeages* and *remontages*.
- **Chaptalization and Acidification:** None
- **Pressing:** Direct, whole-cluster pressing for rosé wines
- **Press Wine:** Gentle pneumatic pressing at .5-.6 bar.
- **Malolactic Fermentation:** Reds go through malolactic; sulfur blocks malolactic for whites and rosés

Aging:

- **Élevage:** White and Rosé wines are raised in stainless-steel tanks, while red wines see 18 months in neutral demi-muids and stainless-steel tanks.
- **Lees:** All wines spend at least 6 months on their fine lees.
- **Fining and Filtration:** All wines are fined with bentonite clay, white and rosé wines are plate filtered. Bottling according to the phases of the moon.
- **Sulfur:** Applied at harvest, after fermentation, and at bottling, 100 mg/l total sulfur, 20 mg/l maximum free sulfur at release.