

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



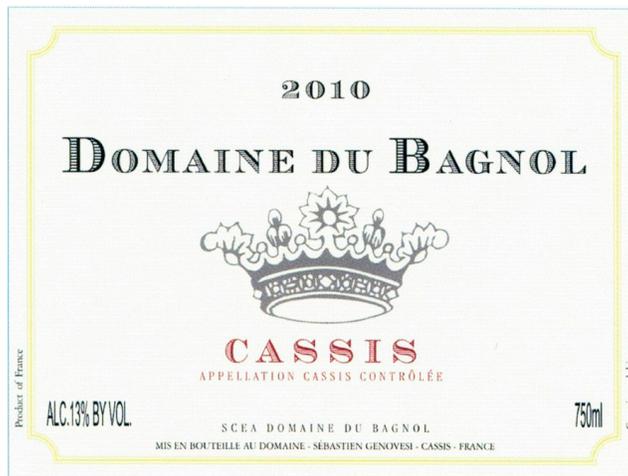
Aging:

- **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.

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

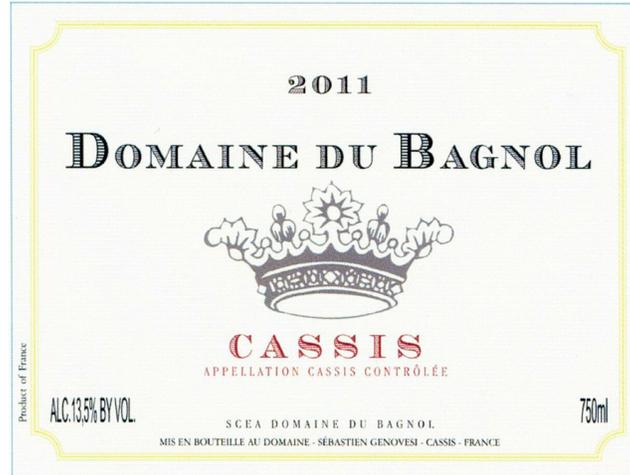
In The Glass:

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.

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 quint-essential pairings with the traditional cuisine of Provence.

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.