



## *Domaine du Cagueloup*

### **Côtes de Provence Blanc Cuvée Minette**

**THE ESTATE:** Spread over 40 hectares, including 18 in AOC Bandol, on terraces and hills near the foot of Sainte Baume, the domaine grew over time as 6 generations of ancestors acquired surrounding land parcels close to the wine cellar. The estate enjoys a temperate climate kissed by the clean Mediterranean sea breezes that protect the vines from disease. In the vineyard, working of the soil is part of the traditional winemaking culture.

**THE SOIL:** Clay-limestone

**THE VINES:** The vineyard is planted with Mourvèdre, old Grenache, Cinsault, Clairette, and Ugni Blanc rooted vines, with the average age being 30 years.

**VARIETAL COMPOSITION:** Ugni Blanc, Clairette

**VINIFICATION:** Manual harvest refreshed through a tubular heat exchanger (15° C). Racking for 48 hours. Fermentation in stainless steel vats for 10-15 days with controlled temperature (14° C).

**MATURATION:** 6 months in stainless steel vats, followed by bottling in early March after filtration.

**TASTING NOTES:** The expression of Ugni Blanc and Clairette revealed with lightness in this clear and brilliant color's cuvee. Cherry blossom, boxwood, exotic fruits, and light spice on the palate. This wine's flavors reveal a well-balanced palate and a long finish.

**SERVING SUGGESTION:** Pairs well with tapas or grilled fish seasoned with herbs.

