



Domaine du Cagueloup

AOC Côtes de Provence Rosé 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: 50% Grenache, 45% Mourvèdre, 5% Carignan

AVERAGE YIELD: 55hl/ha

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: Expressive wine, derived from Grenache and Mourvedre, which blends exotic floral nuances. Delicate pink color, pale and light. Floral and fruity tones (citrus, peach) supported by mineral undertones. The enjoyable smooth and fruity palate offers an outstanding freshness.

SERVING SUGGESTION: Pleasant when served with aperitifs or grilled foods, Provençal cuisine, and Asian dishes.

