



Domaine du Cagueloup

Côtes de Provence Rouge 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: Mourvèdre, Grenache

HARVEST: End of September to early October

VINIFICATION: Before pressing, the new harvest is cooled to 10-12 degrees Celsius for maceration at a very low temperature. The wines are aged in the cellar, about 7 meters underground in new oak casks of 50 hl.

TASTING NOTES: Crystalline garnet in color with a honeyed, delicate quality on the palate. Fresh and fruity on the finish.

FOOD PAIRINGS: Goes well with charcuterie, rabbit, jambon sec, lamb, boar, and eggplant.

