AP WINE IMPORTS

DOMAINE DU CAGUELOUP

Bandol Rosé

The Estate: The winemaking tradition has thrived for nearly 21 generations. The vineyard straddles Saint Cyr and La Cadière municipalities, spanning 40 hectares with 18 in AOC Bandol on clay-limestone soils. Winemaker Richard Prébost implemented stainless steel equipment 30 years ago. Harvesting begins in late August, manually executed with limited yields. Red wine aging takes place in an underground cellar approximately 7 meters deep.

Location: AOC Bandol, between La Cadière-d'Azur and Saint-Cyr-sur-Mer, France.

Age of the Vines: Estate average 30 years

Soil: Clay-limestone

Vines: Manual harvest. Yield 36 hl/ha.

Varietals: Mourvèdre, Grenache, Cinsault

Vinification: Direct pressing, 24-hour settling, fermentation in stainless steel for 15 days with temperature control.

Aging: 6 months in steel tanks. Bottling in early March after filtration.

Tasting Notes: Lovely salmon pink color with rose gold reflections. Expressive, rich, and elegant nose of citrus (grapefruit, kumquat), peach, mango, and passion fruit. Powerful yet well-balanced palate with volume and roundness; saline finish lingering on peach and nectarine.

Food Pairing: Mediterranean/Provencal cuisine, grilled lamb or fish, and spicier dishes.

