AP WINE IMPORTS

DOMAINE DU CAGUELOUP

Bandol Rouge

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 30 hl/ha.

Varietals: Mourvèdre, Grenache, Carignan

Vinification: Fermented in concrete vats for 20 days with temperature control.

Aging: 18-24 months in French oak barrels. Very light or no filtration prior to bottling, depending on the clarity of the wine.

Tasting Notes: Black cherry color. Profound and intense nose of ripe black and sour cherries, licorice, and chocolate, with toasted notes of spice and vanilla from barrel aging. Generous palate with lovely structure and elegant, silky tannins; finish of black fruit and spice.

Food Pairing: Red meat, wild game, stews, truffle and aged cheeses. Particularly good with spicy dishes.

Cellaring: Excellent cellaring potential

