AP WINE IMPORTS

DOMAINE DU CAGUELOUP

Côtes de Provence 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: Côtes de Provence, France.

Age of the Vines: Estate average 30 years

Soil: Clay-limestone

Vines: Manual harvest. Yield 55 hl/ha.

Varietals: Grenache, Cinsault, Mourvèdre

Vinification: The grapes are destemmed, pressed, then cooled with a tubular heat exchanger. Direct pressing, then settling 24 hours later. Select yeasts. Alcoholic fermentation in stainless steel vats for around 15 days with temperature control.

Aging: 3 months in stainless steel vats. Bottling after filtration.

Tasting Notes: Elegant and expressive nose with citrus notes of grapefruit, mandarins, peach, and other yellow fruit. Round and well-balanced on the palate, with lovely freshness on the finish.

Food Pairing: Aperitif, grilled meats, and Mediterranean/Provencale cuisines.

