

Domaine du Bagnol, Cassis Rosé

The idyllic seaside town of Cassis is justly celebrated as a vacation destination, but its wines are arguably the most finesse-driven examples of Provence rosé in the entire region; however, with only ten producers overall, the appellation is hugely underappreciated on the global market (over 90% of its wines are consumed locally). Under the stewardship of Jean-Louis Genovesi and his children Sébastien and Lisa, Domaine du Bagnol has become Cassis's most renowned and dynamic domaine, converting to organic viticultural practices—certified since 2014—and continually refining their work in the cellar to achieve maximum expressiveness. Bagnol's stunning Cassis Rosé—a wine of scintillating energy, chiseled calcareous musculature, and gleaming red fruits—has been among our most coveted wines in the category for many years, and it only continues to improve under Sébastien's artful touch.

“Bagnol's stunning Cassis Rosé, from Grenache and Mourvèdre, has been among our most beloved wines in the category for decades, and their flagship Cassis Blanc in recent years has gained notable textural depth through Sébastien's searching and thoughtful approach.”

Neal Rosenthal

Winery

With only ten domaines and 220 cultivated hectares of vines, the gorgeous seaside appellation of Cassis produces distinctive wines of sun-soaked Mediterranean generosity and marked salinity, the vast majority of which are consumed locally. We have worked with the Domaine du Bagnol since the early 1980s, first with former owner Claire Lefevre, and since the early 2000s with the magnetic Genovesi family, proudly representing among the very few examples of this historic appellation to be found in the American market. No producer expresses the salt-kissed limestone-driven beauty of this terroir like Domaine du Bagnol, and the current generation Sébastien Genovesi has steered operations toward the fully organic (certified since 2014) and implemented improved cellar practices to enhance the wines' textures and deepen their capacity for expression.

Winemaking

Harvested by hand; pressed directly and rapidly for minimal extraction; spontaneously fermented; aged on the fine lees in stainless steel for 4-5 months with only 10 milligrams per liter of sulfur added.



Wine

Comprising 45% Grenache, 35% Cinsault, and 20% Mourvèdre, Bagnol's Cassis Rosé is pressed directly and rapidly (in under two hours) to extract as little color as possible, and less than 10 milligrams per liter of sulfur are added to the wine—a factor which contributes to its gorgeous purity of texture and clear evocation of limestone. Simultaneously brisk and complex, light-spirited but intensely flavored, and shot through with a beam of telltale seaside salinity, it is as satisfying and exemplary an example of coastal Provence rosé as one can find.

Vineyards

Region: Provence
Appellation: Cassis
Soil: Clay-limestone
Age: from 10 to 40 years old
Vine Yields: 30 hl/ha
Eco-Practices: Certified organic

Winemaking

Varietals: 45% Grenache, 35% Cinsault, 20% Mourvèdre
Aging: 4-5 months on the fine lees in stainless steel