



## Emile Bodin PUR JUS DE GOUTTES AOP CASSIS

On the coast of Mediterranean Sea, the Château Fontblanche, owned by centenary Domaine Cassis Bodin, is a sure value within this promising and still too confidential wine appellation of Cassis. A few steps from the famous Cassidan cliffs overlooking the Mediterranean Sea, the 30 hectares of the Domaine are there. Situated in the heart of a natural geological circus, working like a rampart at the sea entrances, regulating the freshness necessary to the blossoming of the vine.

The Cassis Bodin vines have been cultivated in goblets for more than a century and are grown according to the precepts of reasoned and sustainable agriculture. True local heritage, the marsanne, clairette, ugni blanc, sauvignon, grenache, cinsault and other mourvèdre produce this fabulous nectar that is the Wine of Cassis.



### COUNTRY

France

### VARIETAL

60% Marsanne  
20% Clairette  
20% Ugni Blanc

### SOIL TYPE

Clay-limestone

### VINEYARD

Integrated farming  
Vines pruned using the Cordon de Royat method  
Yield: 35 hectoliters per hectare

### HARVEST

Hand-picked at the end of August / beginning of September upon grapes' maturity. Sorting of harvested grapes and secure transportation in protective cases.

### VINIFICATION

Grape pressings are maintained at low temperature. Fermentation takes place in thermo-regulated vats at a temperature between 16 and 18°C. Wines are then blended and filtered during wintertime.

### TASTING NOTES

Subtle balance of the juices that brings freshness, roundness and fineness, with a good persistence.

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