



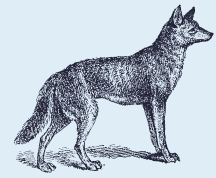
## Domaine Emile Bodin

### BLANC DE BLANCS

#### A.O.C. 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.



**PARKER WOLF**

wine & spirits

#### **COUNTRY**

France

#### **VARIETAL**

40% Marsanne  
40% Ugni Blanc  
20% Clairette

#### **SOIL TYPE**

Clay, Limestone

#### **VINEYARD**

Cordon de Royat  
Green Harvest

#### **HARVEST**

Manual harvested & sorted  
35 hl/ha

#### **VINIFICATION**

Fermentation Stainless Steel  
The grapes are cooled to a temperature of 10 ° and routed to pneumatic presses, which allow a soft and progressive pressing, preserving the aromatic finesse of the vintage.

#### **TASTING NOTES**

Characteristic by its taste of "gun flint", this wine made the fame of Cassis Bodin. Nose very expressive, mineral, floral, of great freshness, with notes of citrus..

#### **CERTIFICATIONS**



**Moments Unearthed**

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