

CASSIS BLANC (LOS SAINTE MAGDELEINE)

Style

White, Dry

Region

Provence

Producer

François Sack

Appellation

Cassis, on the Mediterranean coast, beneath the Cap Canaille, between Marseilles & Bandol.

Cépage

Marsanne, Clairette and Ugni Blanc

Tasting Note

A complex bouquet of citrus fruit and Provençal pine precedes an alluring palate. White peaches and wild herbs underscored with subtle mineral tastes lead to a long, dry finish. A sophisticated wine for contemplative appreciation

Serve

Seafood, notably bouillabaisse, or as an aperitif.

Cellarage

Best drunk within 2-3 years of bottling.

Vinification

Lowish yields of grapes are hand harvested, de-stalked and fermented in stainless steel before fining, filtration and bottling the following year.

History

The town of Cassis is an active fishing port where the catch of the day can be enjoyed in many of the small quayside restaurants. Cassis is one of the oldest appellations in France dating from 1936, the year the AOC system originated. Vines are thought to have been introduced to the area by a refugee Florentine family named Albrizzi in 1520. From the start the emphasis has been on white wines.

The headquarters of the 20 hectare estate is an impressive art-deco mansion lying just below the Cap Canaille (France's tallest coastal cliff). Clos Sainte Magdeleine has belonged to the family of Madame Sack (née Zafiropulo) since 1922. There are thirteen other Cassis producers but the appellation is shrinking due to real estate encroachment.

