



KERMIT LYNCH WINE MERCHANT

CLOS SAINTE MAGDELEINE

Country: France

Region: Provence

Appellation(s): Cassis, Côtes de Provence,
IGP Bouches-du-Rhône

Producer: Jonathan Sack

Founded: 1860

Annual Production: 10,000 cases

Farming: Organic

Website: www.clossaintemagdeleine.fr



The ancient fishing village of Cassis has seen its fair share of visitors over the millennia. Greek sailors from Phocaea established the nearby colony of Massalia (modern-day Marseille) in the sixth century BC, bringing their viticultural savvy to the region and planting what are thought to be Provence's first vineyards. The Romans later made their way here, establishing Cassis as an important fishing and commercial port while further developing the wine trade. Local wines earned an excellent reputation over the centuries, especially a sweet Muscat said to be among the Mediterranean's finest. In 1865, phylloxera struck, effectively destroying Provence's vineyards; when Cassis was replanted in the subsequent years, Muscat was left out in favor of Ugni Blanc, Clairette, and other grapes selected for production of dry whites. In 1936, Cassis gained the distinction of being named among France's first official AOCs, in the elite company of Tavel and Châteauneuf-du-Pape.

Cassis is not only an active port, but what Kermit calls "an earthly paradise." The vineyards of Clos Sainte Magdeleine are particularly stunning: they jut out on a private cape to meet majestic limestone bluffs, poised spectacularly above the sparkling, azure waters. The domaine also has prized holdings on steep terraces carved into the sensational Cap Canaille, France's highest sea cliff perched 400 meters over the Mediterranean. Only a dozen *vignerons* today are fortunate enough to produce AOC Cassis (the appellation covers just 215 hectares), and the small quantities available are largely consumed locally with fresh fish—the best way to enjoy them. The Sack-Zafiropulo family has been making wine here for four generations and continues to craft whites of grace and finesse, just as they did when founder Jules Savon won the Gold Medal for the domaine at the World's Fair in 1900. That they share their limited quantities with us makes this long-term relationship all the more special.

Viticulture and vinification at Clos Sainte Magdeleine are under the direction of Jonathan Sack, who took the reins from his father, François, in 2008. The domaine bottles both whites and rosés, the latter of which are especially limited. Sack completed conversion to organic viticulture in 2012, a philosophic progression after years of sustainable farming. He has also introduced new ideas from



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CLOS SAINTE MAGDELEINE (continued)

concrete egg vinification to experimentation with Vermentino, exploring the immense potential of this striking maritime *terroir* with curiosity and precision. The seaside location and abundant limestone yield delicate, mineral wines perfumed of wild herbs and flowers, with a trademark saline finish. Clos Sainte Magdeleine's success lies in an uncanny ability to capture a dichotomous nerve and sun-kissed unctuousness in their wines, making them both incredibly food-friendly and delicious entirely on their own.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Cassis Blanc	40% Marsanne 25% Ugni blanc 20% Clairette 5% Bourboulenc	Planted in 1972-2009 (40 years average)	Clay, Limestone	9 ha
Cassis Rosé	40% Grenache 40% Cinsault 20% Mourvèdre	Planted in 1980-1996 (35 years average)	Clay, Limestone	2.2 ha
Cassis Blanc "Bel-Arme"	60% Marsanne 15% Clairette 20% Ugni Blanc 5% Bourboulenc	Planted in 1962-1964	Clay, Limestone	1 ha
I.G.P. Bouches-du-Rhône Rosé "Marie de Magdala"	Grenache	Planted in 1999-2000, 2011-2012	Clay, Limestone	.7 ha
I.G.P. Bouches-du-Rhône Blanc "Baume Noire"	Vermentino	Planted in 2013-2014	Limestone	1.1 ha
Côtes de Provence Rosé	35% Grenache 35% Cinsault 20% Mourvèdre 10% Syrah	Planted in 1979-1999 (30 years average)	Clay, Limestone	4.5 ha

* "ha"=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

Cassis Blanc:

- Grapes are de-stemmed and lightly crushed before pressing
- In some years, whole-cluster pressing for Marsanne
- Fermented with native yeasts
- Undergoes partial or complete malolactic fermentation in some years
- No fining
- Aged in stainless steel tanks and two 500-L *demi-muids* on fine lees until spring or early summer bottling



CLOS SAINTE MAGDELEINE (continued)

Cassis Rosé:

- Grapes are de-stemmed and lightly crushed before pressing
- Fermented with native yeasts
- Does not undergo malolactic fermentation
- No fining
- Aged in stainless steel tanks on fine lees until spring bottling

Cassis *Blanc* “Bel-Arme”:

- Parcel is located on the terraces of the Cap Canaille
- Grapes are de-stemmed and lightly crushed before pressing
- In some years, whole-cluster pressing for Marsanne
- Fermented with native yeasts in concrete eggs
- Undergoes partial or complete malolactic fermentation in most years
- No fining
- Aged in concrete eggs on fine lees with occasional *bâtonnage* for 12 months

I.G.P. Bouches-du-Rhône *Blanc* “Baume Noire”:

- Parcel is located on the terraces of the Cap Canaille
- Vermentino is a *sélection massale* from Corsica
- Grapes are de-stemmed and lightly crushed
- Overnight cold soak before pressing
- Fermented with native yeasts in 10-hL *jarres en grès* (sandstone amphorae)
- Does not undergo malolactic fermentation
- No fining
- Aged on fine lees in sandstone *jarres* until early summer bottling

I.G.P. Bouches-du-Rhône Rosé “Marie de Magdala”:

- Parcel is located on the terraces of the Cap Canaille
- Grapes are de-stemmed and lightly crushed before pressing
- Fermented with native yeasts in 10- hL *jarres en grès* (sandstone amphorae)
- Does not undergo malolactic fermentation
- No fining
- Aged on fine lees in sandstone *jarres* until early summer bottling



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CLOS SAINTE MAGDELEINE (continued)

Côtes de Provence Rosé:

- Grapes are sourced from the commune of La Ciotat, in a vineyard near the coast roughly halfway between Cassis and Bandol
- Grapes are de-stemmed and lightly crushed before pressing
- Fermented in stainless steel tanks
- Does not undergo malolactic fermentation
- No fining
- Aged in stainless steel tanks on fine lees until spring bottling