



CHÂTEAU BARBEYROLLES

Blanc de Blancs 2017



Certified organic since 2005
Following biodynamic agriculture principles

TERROIR

AOC Côtes de Provence.
The coastal land of Château Barbeyrolles is located in the Maures hills area, on the peninsula of Saint-Tropez. All twelve hectares have shaley soils dating back to the Paleozoic era.

GRAPES

59% Sémillon, 41% Rolle.
Average age of the vines : 35 years old.

VINTAGE

The rainfall level was very low in 2017. Winter was soft without frost. Summer was very dry, which impacted the yields during the harvest. We observed the first flowers on the grenache on the 14th of May. July and august were particularly warm and dry. The colour of the berries started to turn on the 13th of July. The harvest started on the 14th of August and ended on the 13th of September.

GROWING

The vineyards are worked by hand, using natural animal fertilizers and treating the soil with sulphur and copper only from 3 generations. We do not use any chemical weed killers. Buds are trimmed and a green harvest is practice to purposefully limit yields. A part of the vineyard is plowed with horses. The area between the rows of vines is grassed over with cereals.

WINEMAKING

All grapes are harvested by hand, sorted, not de-stemmed and directly loaded into the press without crushing. The grapes are lightly pressed so as to obtain optimum delicacy and fragrance from the very heart of the grapes. Wines ferment in temperaturecontrolled stainless steel, gravity-fed cuves. The wine undergoes malolactic fermentation. Bottled at Château Barbeyrolles.

TASTING

Underneath its pale golden color with yellow-lemon hues, the nose shows a clean, fine character. The flavors are sweet, inviting, such as the ripe pear notes. Some aniseed and tarragon hints complete the harmony, bringing freshness. As the wine breathes, a citrusy feeling comes along, reminding the exotic yuzu, as well as the cedrate. The mouthfeel is silky, the sweet perfumes are typical for the 2015 vintage. Some honey notes mix with zesty citrus, bringing up some subtle bitterness and lingering minerality on the finish. This slightly smoky, savory aftertaste could remind some volcanic terroirs, without having their lively footprint. Enjoy it now, served with a John Dory filet, sorrel and citrus foamy sabayon. If cellared for 4-5 years on, one can taste it with some guinea fowl breast, roasted with herbs butter under the skin.

