



CHÂTEAU BARBEYROLLES

Rosé 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

35% Grenache, 26% Mourvèdre, 30% Cinsault, Ugni Blanc, Cabernet-Sauvignon, Sémillon, Rolle.

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

Pink rose petal with some salmon tinges. The nose shows solar, spicy intensity, mixing up sweet aromas of nectarine, exotic citrus, with a touch of liquorice and aniseed. Dry, with soft texture, tangy refreshing acidity, quite generous otherwise, its chewy mouthfeel highlighted by spices and zests. The Mourvèdre from the blend brings some structure here, framed by some light, savoury "tannic" touch and a hint of aromatic pepper lingering on the finish. Long, balanced, persistent, intense, a sum of elements that can give it a cellaring potential of 5 years or more. It also charms today, matching well with salmon tataki in pink pepper crust and butternut purée.