



CHÂTEAU BARBEYROLLES

Red «Noir&Or» 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

62% Syrah, 38% Cabernet-Sauvignon. 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 sorted and harvested by hand, according to their polyphenolic ripeness. The berries are destemmed, slightly treaded and transferred into stainless steel vats. The alcoholic fermentation is run so as to extract optimum fruit and colour, but also to produce an elegant wine. Maceration lasts about 10 days. Once the malolactic fermentation is over, the wine is stored in vats for a few months' maturation. Two or three rackings were accomplished during the maturation. The wine is bottled in the Château.

TASTING

The color is purple-garnet, deep and lively. The intense nose shows wild blackberry and plum notes, spiced by some licorice, laurel and pepper hues. The silky palate is lean, still generous by some spicy character. The mouthfeel is juicy, surrounding the firm tannins, too young for nowadays tasting! The same crunchy fruitiness comes up on the palate, also showing some noble bitter hints of wild cherry. One could easily mistake it for one of the best Piedmont's Dolcetto! Wait for some 3-4 years before enjoying it at its best during at least one decade. Wine with lots of personality, it pairs well with cocoa cooked pigeon and bitter cherries.

