



# CHÂTEAU BARBEYROLLES

## *Rosé 2018*



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

43% Grenache, 29% Cinsault, 18% Mourvèdre, 7% Ugni-Blanc, 1% Cabernet-Sauvignon, 1% Sémillon, 1% Rolle.

### VINTAGE

The 2018 vintage was particularly wet. After the drought of 2017, the months of March, April, May and June 2018 recorded rainfall well above seasonal norms, preventing us from entering the vineyards with trucks to ensure good protection against diseases. The total absence of mistral wind combined with heavy rains fostered a heavy pressure of mildew, which eventually led to crop losses on some plots. In addition, the hail hit the vineyard on June 24th : a historic first for our vines in Pierrefeu. Summer was slow to come but temperatures started to rise steadily from June 21st, which allowed a good ripening of the grapes. The harvest started on August 23rd and finished on September 14th.

### 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.

