



# CHÂTEAU BARBEYROLLES

## *Red «Noir&Or» 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

69% Syrah, 26% Cabernet-Sauvignon, 5% Mourvèdre.

### 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 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.

