



CHÂTEAU BARBEYROLLES

Blanc de Blancs 2019



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

67% Semillon, 33% Rolle

VINTAGE

A rainy 2018 fall allowed the vines to make their water reserves while 2019 was particularly dry. The beginning of the year was particularly windy, the winter was relatively soft with temperatures starting to cool down by the end of March. The bursting of the buds and the flowering were quite irregular. Such heterogeneity followed until the harvest where the differences between the grape ripeness lead us to extend the harvest and pick up some plots in several times. The harvest started on the 22th of August and finished 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 temperature controlled stainless steel, gravity-fed cuves. The wine undergoes malolactic fermentation.

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. As the wine breathes, a citrusy feeling comes along, reminding the exotic yuzu, as well as the cedrate. Some honey notes mix with zesty citrus, bringing up some subtle bitterness and lingering minerality on the finish. 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.

