



CHÂTEAU BARBEYROLLES

Red «Noir&Or» 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

72% Syrah, 26% Cabernet-Sauvignon, 2% Grenache.

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 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 Barbeyrolles.

TASTING

The color is purple, 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 spices. The mouthfeel is juicy, the same crunchy fruitiness comes up on the palate, also showing some noble bitter hints of wild cherry. Wait for some 3-4 years before enjoying it at its best during at least one decade.

