



# CHÂTEAU BARBEYROLLES

## Rosé 2020



Certified organic since 2005.

Certified biodynamic agriculture by Demeter for 2020.

### 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

56% Grenache, 23% Mourvedre, 16% Cinsault, 3% Ugni-Blanc, 2% Cabernet Sauvignon.

### VINTAGE

A rainy fall allowed the water reserves from the soil to be replenished. The winter was soft and dry, leading to an advance of the vegetative cycle with early budbreak starting on March 11th. The vineyard suffered from a historic frost on March 26th. We had to wait until May to record milder temperatures. Flowering began on May 15th on the Grenaches and it went normally, with no noticeable coulure. The hot and dry weather of July, combined with the good water reserves, contributed to the good development of the vines during summer. The harvest started on August 14th and finished on September 4th.

### 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. 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. 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.

