



CHÂTEAU BARBEYROLLES

Red «Noir&Or» 2020



Certified organic since 2005.

Certified biodynamic agriculture by Demeter.

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

60% Syrah, 20% Cabernet-Sauvignon, 15% Mourvèdre, 5% Grenache.

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 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. Wait for some 3-4 years before enjoying it at its best during at least one decade.

