



# CHÂTEAU BARBEYROLLES

## *Rosé 2021 "Pétale de Rose"*



Certified organic since 2005.

Wine in biodynamic agriculture certified 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

34% Grenache, 29% Cinsault, 27% Mourvèdre, 3,8% Cabernet-Sauvignon, 2,2% Ugni-Blanc, 2% Rolle, 2% Sémillon.

### VINTAGE

After a dry and relatively mild winter, the budburst was early and started on March 20th on the Grenache. We were impacted by the frost on April 8th. The rains of April and May allowed the vegetation to start again. The consequences of the frost were lower than expected: in May we had the positive surprise to see bunches of grapes recovering well! The flowering started on May 17th, the summer was dry without any excessive heat, the ripening started on July 16th. The harvest started on August 23 and ended on September 24.

### 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 practiced 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 tank. The wine undergoes malolactic fermentation. Bottled at Château Barbeyrolles.

### TASTING

With delicate rose petal colour, the nose is pure with a flinty character. It bursts with strawberry and liquorice as it breathes, also evoking garrigue and laurel notes. A dry, fresh and fleshy palate with a spicy twist, structured by moderate acidity and balanced phenolics with zesty character. Its complex aromas interlace red fruit, some citrus like pomelo peel and pink pepper. The finish is spiced, chalky with long aftertaste. Drink over 2-3 years.



— *Julia & Bruno Scavo*