



CHÂTEAU BARBEYROLLES

Blanc de Blancs 2022



Certified organic since 2005.

Certified biodynamic agriculture by Demeter and Biodyvin.



TERROIR

AOP 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

51% Semillon, 25% Ugni-Blanc, 24% Rolle.

VINTAGE

After a dry and mild winter, the budbreak started at the beginning of April. Our vines did not suffer from frost this year. There were no spring rains either. The flowering began on May 20th. The summer was marked by strong heat and persistent drought. The first bunches of Syrah grapes ripened on July 20. The harvest began on August 18 and ended on September 9. The harvest was of good quality despite some losses due to the lack of water.

GROWING

The vineyards are worked by hand, using natural animal fertilizers and treating the soil with sulphur and copper. 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 and concrete egg, 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.