



CHÂTEAU BARBEYROLLES

Rosé 2022 « Pétale de Rose »



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

46% Grenache, 29% Cinsault, 20% Mourvèdre, 2,5% Cabernet-Sauvignon, 2,5% Ugni-Blanc.

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, 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 aniseed. Dry, with soft texture, tangy refreshing acidity, quite generous otherwise, its chewy mouthfeel is 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.

