



CHÂTEAU BARBEYROLLES

Rosé 2023 « 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

42% Grenache, 28% Mourvèdre, 23% Cinsault, 4,5% Ugni-Blanc, 2% Cabernet-Sauvignon, 0,5% Sémillon.

VINTAGE

After a dry autumn and winter, budburst began on 27 March. Flowering began on 17 May. The summer was marked by very hot weather, particularly in the second half of August. Harvesting began on 21 August and finished on 15 September. Harvesters had to start working at 3 a.m. because of the sweltering heat.

GROWING

Traditional mechanical and manual tillage, without herbicides. Weeding of cereals after the harvest. Biodynamic viticulture.

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

This pastel-nuanced rosé delivers a composition of Mediterranean essence interlaced with peaches, strawberry, orange. The pristine palate is precise, soft with fresh dynamics. "Pétale de rose" is enveloped with a grainy zesty texture woven with fruits and spices. With great finesse combining refinement and structure, it is the food-friendly rosé.