



CHÂTEAU BARBEYROLLES

Blanc de Blancs 2023



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

44% Semillon, 44% Rolle, 12% Ugni-Blanc.

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. 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. The wine undergoes malolactic fermentation.

TASTING

On the nose, its classic veil reveals peaches and citrus. The palate is softly textured and silky offering a pulpy flesh freshened by citrus zests bursting the refined spicy and saline finish.