



# CHÂTEAU BARBEYROLLES

## *Rosé 2024 « Pétale de Rose »*



Certified organic since 2005.  
Certified biodynamic agriculture by 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

52% Grenache, 21% Cinsault, 20% Mourvèdre, 4,5% Ugni-Blanc, 1% Sémillon, 1% Syrah et 0,5% Cabernet-Sauvignon.

### VINTAGE

The 2024 vintage was marked by significant rainfall over the winter. This replenished the soil after several years of severe drought. Budburst, which began in mid-March, was early. Spring was also rainy. Flowering began on May 12. Summer was marked by very hot weather. Harvesting began on August 26 and ended on September 17.

### 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

Pearl petal colour. It delivers a veil of jasmine, acacia, letting peach and a touch of strawberry shine through. The almond biscuit is intertwined with a hint of spice such as cardamom. Juicy, fresh with the feeling of citrus, pomelo and candied citron, it shows suave flesh, a fine grain and a sapid, salivating vibrance. Its delicious volume is stretched by slight bitter hints. Intense and subtle with essences, spices and almond grain, it is overt with immediate impression but will give full pleasure over 1-2 years.

Pan snacked scallops with almonds crumbs, spices and herbs  
Red mullet with textured and spiced carrots