



CHÂTEAU BARBEYROLLES

Red «Noir&Or» 2022



Certified organic since 2005.

Certified biodynamic agriculture by Demeter and Biodyvin.

TERROIR

AOC 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

57% Syrah, 25% Grenache, 18% Cabernet-Sauvignon.

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 only from 3 generations. We do not use any chemical weed killers. Buds are trimmed and a green harvest is practice 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 sorted and harvested by hand, according to their polyphenolic ripeness. The berries are destemmed, slightly treaded and transferred into stainless steel vats. The alcoholic fermentation is run so as to extract optimum fruit and colour, but also to produce an elegant wine. Maceration lasts about 10 days. Once the malolactic fermentation is over, the wine is stored in vats for a few months' maturation. Two or three rackings were accomplished during the maturation. The wine is bottled in the Château Barbeyrolles.

TASTING

The color is purple, deep and lively. The intense nose shows wild blackberry and plum notes, spiced by some licorice, laurel and pepper hues. The silky palate is lean, still generous by some spices. The mouthfeel is juicy, the same crunchy fruitiness comes up on the palate. Wait for some 3-4 years before enjoying it at its best during at least one decade.

