

# CHÂTEAU DES SARRINS

Vin de Pays du Var  
BLANC DE ROLLE 2014



Legend has it that in the 11th Century a Saracen war chief was killed and buried in his golden armour on the estate, hence the name, "Les Sarrins". The vineyards of Château des Sarrins cover 25 hectares in the village of Saint Antonin du Var, and are planted on slopes at 200 to 250 meters above sea level. The soil, from the tertiary period, is mainly chalky with some clay. The weather is Mediterranean, i.e. warm and dry. Altitude favours spring frosts until the end of April, as well as cool nights in the summer. It also favours a wide temperature range between day and night: in August it is normal to see 33°C during the day and 15°C by night.

## *Cultural methods:*

Since its acquisition in 1995, the vineyard is organically cultivated: no herbicides are used, but ploughing and natural control methods control parasites.

The vineyard is certified "Organic culture".

## *The 2014 Harvest :*

The rainy season from the beginning of the year brought great reserves. It will stimulate the green growth of the vines and with a moderately good climate until June, where a lot of rains will start to take place, "les Sarrins" are not affected by the hail. Mixed weather conditions and cool temperatures for our region characterise this vintage's summer. The vegetal growth of spring is slowed in the beginning of summer and we will even start noticing slight difference between expected harvest date and the actual harvest. The harvest will finally happen from September 3rd to October 14th with a perfectly healthy grape. This vintage will make sharp, fresh and flavourful wine with bright colours.

## *Blend for Sarrins Blanc de Rolle 2014 cuvée:*

100 % Rolle. This quality varietal with an unpredictable ripening, will often require two harvest. It is known in Italy as "Vermentino", which is primary used in the Bellet AOP or in Corsica.

## *The wine making :*

Grapes are destemmed and gently drop by gravity in a press. Our pneumatic press is part of the newest generation, slow and gentle. The extraction of the must is limited to 60%, to keep only the quintessence and the best aromatique potential. The blanc de Rolle is fermented and aged in thermo-regulated vessels.

After the alcoholic-fermentation, the wine is aged on lees, those will bring mouth-feel and flavour to the wine.

The malolactic fermentation is avoided, so the wine can preserve its liveliness and its unbelievable aging capacity.

## *The tasting :*

*To the eye*, the wine is of a pale white hue, crystal clear with a bright reflexion.

*To the nose*, it is sharp and talkative, bounding mineral notes to some more fresh white fruits (grapes and peaches) and later different hints of sweet almonds and nuts.

*In mouth*, it is harmonious and well balanced between liveliness and roundness. The wine offers a long and fresh finish.

*Général impressions* : the wine is well balanced between expressiveness and subtleness with fruit notes, a harmonious mouth freshness and roundness, and a long lasting finish.

## *Food pairings :*

The wine will fit very well with fish or any sea product, mushrooms, Mediterranean or exotic cuisine, and will accompany most cheeses perfectly.