

AOC CÔTES DE PROVENCE ***BLANC SECRET 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 has been certified “Organic culture”.

The 2014 harvest

Rainfall earlier in the year gave the vineyard a very good level of water reserves. These deep reserves in contact with the vines roots stimulated the vegetation growth in good weather conditions until June when there were several episodic rain falls. But, thankfully, Les Sarrins were spared from hail. Unusual mixed weather and cool temperature characterised the summer for the whole region. The early start observed on the vegetation during the spring was by summer running a bit behind average and by harvest time we noticed a slight delay in maturity. Harvest took place on September 3rd until October 14th with fruits perfectly healthy in all parcels. The 2014 Vintage is characterised by delicate wines that are fresh and aromatic.

Blend of Château des Sarrins “Blanc Secret 2014” :

The Rolle The Rolle at 100%. This is a very qualitative late maturation grape. Known in Italy as “Vermentino”, it is mainly used in Bellet or in Corsica.

Winemaking process:

Pressing is slow and delicate with a limited output of 60% to get best juices with an optimum aromatic potential. Then, those juices are decanted for must settling, coolly in stainless steel tanks, for 24 hours.

After this decanting, the must is transferred in 300 litters’ barrels: oak from l’Allier, with medium toast from Mercier, as usual, their followed quality well suited for our whites. A part of the barrels is new; the others are from the two last years.

So, that is under barrels that the fermentation takes place. After the fermentation, the wine is left in barrels, ageing on lees to gain body and aroma.

It is stirred of the lees in a barrel (re-suspension of fine lees) twice a week during about 3 months until the end of December. Then, frequency of stirring is defined by the cellar master depending on tastings.

In all, the wine spends 10 months in our oak barrels.

The malolactic fermentation is avoided to allow the Blanc des Sarrins retains its freshness and to confer its incredible capacity of ageing.

Tasting:

Eyes: the colour is gold yellow. Brilliant and crystal clear.

The Nose: fine and complex. It presents aromas of exotic fruits (pineapple) and white fruits (pear, peach), vanilla and acacia flower notes, with a good persistence.

In Mouth: this wine is harmoniously balanced with freshness and a lot of body. Aromas of fruits and vanilla found again with a good persistence.

Food and wine pairing:

This wine prepared well with a Mediterranean cook, ideally composed of fish, but also with and exotic cuisine where its aromatic persistence will perfectly support the spiciness of dishes.

It will ideally go with soft cheeses and mostly with a goat cheese or a blue cheese.

Available in four sizes: bottle (75 cl), “cinquante” (50 cl), magnum (150 cl) and jeroboam (300 cl)