

CHÂTEAU DES SARRINS



AOC CÔTES DE PROVENCE ROSE GRANDE CUVÉE 2015

The name of the Domaine Sarrins derives from the word "Saracens". In the 11th Century, a Saracen leader - killed in one of the many raids carried out in the region - was buried here, according to local legend, "in his golden armour". After their retreat, the name has, over the centuries, been shortened to "Les Sarrins".

Located in the Var, near Lorgues, the vineyards of Domaine des Sarrins cover 25 hectares in the hills of the village of Saint Antonin du Var, near Lorgues, in the middle of forest and olive trees.

Altitude

Between 150m and 180 m. Sub-soil is Triassic (Tertiary), essentially gravelly limestone with some clay areas. The climate is Mediterranean, but the altitude ensures freezing conditions, not only in winter but until the end of April. This altitude gives good diurnal temperatures; it is common in August, to see daytime temperatures of 33° and 15° at night.

Cultivation

Since its acquisition in 1995, the vineyard has been cultivated organically: there is no herbicide, but ploughing instead, and natural methods are used to control the vineyard pests. The vineyard is certified "organic farming".

The 2015 Harvest

The rains at the beginning of the year ensured a good water reserve. Along with the good weather, it stimulated the early vegetative growth. There was significant rainfall in mid-June, fortunately after flowering. This provided additional ground water reserves which contributed to good grape ripening during a particularly hot and sunny summer. The harvest was spread out from 2nd September to 2nd October, with the grapes in a perfect state of health. The vintage is characterised by a clear rosé, fine wines, which are balanced and aromatic, yet dry and spicy...

The Blend

Cinsault and Syrah account for almost two thirds of the blend; the remaining third being made up of Grenache, Mourvèdre and a touch of Rolle.

The Winemaking

The direct pressing, with our last generation pneumatic press is slow and delicate. The juice yield is limited to 60% in order to retain only the purest, and to get a tint of a clear bright copper gold pink. The juice is protected by a layer of inert gas at all stages to prevent oxidation and protect the most delicate aromas, reducing to a minimum any sulphur doses. Vinification is in stainless steel tanks at a moderate temperature and then cooled to avoid malolactic conversion and thus keep an attractive freshness.

Tasting Notes

Appearance: pale pink in colour, like the flesh of a "pomelo", bright and clear.

Nose: fine and intense, featuring floral aromas (violet, lily) and white fruit (peach), with sweet almond and spices notes.

Palate: the attack is supple. We find the delicacy of the nose, fresh and harmonious and floral aromas and a nice balance in the freshness. The finish is persistent with notes of violet. This is not a thirst quenching wine, it is a great rosé.

General impression: a fine wine and balanced harmonious mouth mixing roundness and freshness with good length.

Food matching: the wine works very well with both Mediterranean and Asian cuisines. It will also accompany blue cheese or goat's cheese.

Available in four sizes: bottle (75 cl), "cinquante" (50 cl), magnum (150cl) and Jeroboam (300cl).