

CHÂTEAU DES SARRINS

AOP Côtes de Provence Rouge Grande Cuvée 2013



The name Domaine des Sarrins originates from the word “Saracens”. In the 11th Century, a Saracen chief was killed during one of the many raids in the area and would have been buried on the site – according to local legend “clad in his golden armour”. Following their withdrawal, the name has – over the centuries – been shortened to “Les Sarrins”. Located in the Var, close to Lorgues, the Domaine des Sarrins vineyard covers 25 hectares in the hills of the village of Saint Antonin du Var.

Altitude: between 150m and 180m. The tertiary sub-soil is essentially composed of gravelly limestone with some clay pockets. The climate is Mediterranean, but the altitude can mean frosts not only in winter but until late April. This altitude allows a good day / night thermal amplitude: it is common in August to experience 33° in the day and 15° at night.

Cultivation methods:

Since its acquisition in 1995, the vineyard has been cultivated organically: no weed killers, but natural ploughing and pest control methods. The vineyard is certified “Organic Farming”.

The 2013 harvest:

The start of the year was very rainy and fresh, which delayed vegetation. It was characterised by a significant reduction in flowers and as a consequence in young fruit due to fluctuating temperatures, which caused a drop in yields. The summer was marked by several rainfalls which didn't affect the fruit development. Harvest was late (from 11th September to 16th October). The vineyard was healthy and the light rains during harvest didn't affect the excellent conditions of the grapes. This vintage gives wines with plenty of freshness and lower than average yields, which contribute to the intensity of the wine.

The Blend:

The grapes were harvested by hand from two hectares of old vines, planted in the 1960's and 1970s. Two thirds are from Grenache and Syrah with the rest, Mouvèdre, Cabernet Sauvignon and old Carignan.

The vinification:

The grapes, harvested by hand, were sorted before being placed in thermoregulated stainless steel vats. During maceration, pumping over took place daily. The latter lasted two weeks before vatting, where only the best wine was preserved and put in barriques. Ageing was for 24 years in 300 litre French Oak barrels. This was followed by blending in stainless steel tanks and then a rest before bottling in November 2015. Ageing that is worthy of the greatest wines in the world..!

Tasting:

Appearance: garnet red, ruby red centre.

On the nose: aromas are complex, mixing black fruit with notes of leather, spice and garrigue (*pine, rosemary and thyme...*)

The palate, the wine is harmonious and structured. Tannins are silky and already well-blended. The roundness of the wine and notes of red and black fruits give way to a beautiful length in the mouth, with spicy notes..

Food pairing

All red meat, game and croustades.