

CHÂTEAU DES SARRINS



AOC CÔTES DE PROVENCE ROSE GRANDE CUVÉE 2017

The name Domaine des Sarrins derives its origin from the word "Sarrasins". In the 11th Century, a Saracen chief was killed during one of the many local raids and was buried nearby-according to local legend "clad in his golden armor". After their withdrawal, the name has, over time, been shortened to "Les Sarrins". Located in the Var, near Lorgues, the Domaine des Sarrins vineyard covers 25 hectares spanning the hills of the village of Saint Antonin du Var. The vineyards are at an altitude of 250 to 300m and the soil from the tertiary period is mainly composed of gravelly limestone with some clay. The climate is Mediterranean, but altitude can favour frosts not only in winter but until late April. This altitude also creates a good day / night thermal amplitude: it is common in August, to see 33°C in the daytime and 15°C at night.

Cultivation methods:

Since its acquisition in 1995, the vineyards have been cultivated organically: no weed killer is used but ploughing, and natural methods are employed against pests. The vineyard is certified "Organic".

The 2017 Harvest

2017 weather conditions were particularly difficult. A soft and relatively dry spring provoked early dehbuding.

Unfortunately, while the wines were developing their young branches and shaping their grapes, two nights of terrible frost mid-April damaged a large part of our vineyards. End of spring and later on summer were both characterized by drought, with almost no rain until harvest! These combined elements led to a loss of 60% of harvest. Despite of these extreme conditions, the in-depth rooting system of our vines allowed them to find their necessary resources and give full maturity grapes, harvested as from August.

The Blend

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

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 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, pale rose petals, bright and clear.

Nose: fine and delicate, with white fruit aromas combined with citrus notes and floral nuances.

Palate: the attack is ample. We find the delicacy of the nose, and a real substance on the palate well balanced with a persistent freshness. The finish shows violet notes.

General impression: a generous wine with balanced freshness on the palate providing wonderful liveliness.

Food matching: perfect with both Mediterranean and Asian cuisines.

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