

CHÂTEAU DES SARRINS



AOP COTES DE PROVENCE BLANC SECRET 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 debbuding.

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.

Blend of Sarrins "Blanc Secret 2017

Rolle at 100%. This is a very qualitative grape with complex and slow maturation, requiring harvest in two times. Known in Italy as "Vermentino", it is mainly used in France 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 liters barrels: oak from l'Allier, medium toast. A part of these barrels are new; the others being from previous harvest. After fermentation, the wine will remain 10 months on the lees with light but regular "batonnage" in order to develop its aromatic potential.

The Malolactic fermentation is avoided to allow the Blanc Secret to retain its freshness and its wonderful ability to age.

Tasting:

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

The Nose: very expressive, it opens on fully ripe summer fruits with soft vanilla hints and toasted chestnuts.

In Mouth: is immediately ample and rich. It soon reveals beautiful balance between freshness and generosity, with a persistent aromatic finish.

General impression: a powerful wine showing generous yet balanced fruit with a promising finish.

Food and wine pairing: This wine prepared well with a Mediterranean cook, ideally composed of fish, but also with an 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.