

CHÂTEAU DES SARRINS



Vin de Pays du Var **BLANC De Rolle 2016**

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 2016 Harvest

A mostly dry and warm vintage. Lower spring rains than usual are followed by almost a drought in the summer. Fortunately, our particular terroir combines a cool microclimate together with an "argilo calcaire" soil able to regulate water availability, allowing the vines to fulfill their need. Maturation of the grapes could then progressively go on until harvest, preserving beautiful freshness. Harvest happened between September 2nd & September 30th. This vintage will offer particularly fresh wines, balanced and aromatic.

Blend for Sarrins Blanc de Rolle 2016 cuvée :

100% Rolle. This quality varietal with an unpredictable ripening will often require two harvests. It is known in Italy as "Vermentino". In France it is mainly used in the Bellet AOP or in Corsica.

The wine making:

Grapes are destemmed and gently drop by gravity in a press. Our pneumatic press is part of the newest generation, slow and gentle. The extraction of the must is limited to 60% to keep only the quintessence and the best aromatic potential. The Blanc de Rolle is fermented and aged in thermo-regulated tanks. After the alcoholic-fermentation, the wine is aged on lees, those will bring mouth-feel and flavor to the wine.

The malolactic fermentation is avoided, so the wine can preserve its liveliness and its unbelievable ageing capacity. A small proportion went through barrel fermentation and is then assembled bringing extra complexity to the final wine.

Tasting:

Eyes: the wine is of pale white hue, crystal clear with a bright reflexion.

The Nose: it is sharp and talkative, bounding mineral notes to some more fresh white fruits (grapes and peaches) and later different hints of sweet almonds and nuts.

In Mouth: it is harmonious and well balanced between liveliness and roundness. The wine offers a long and fresh finish.

General impression: the wine is well balanced between expressiveness and subtleness with fruit notes, a harmonious mouth freshness and roundness, and a long lasting finish.

Food pairing: The wine will fit very well with fish or any sea product, mushrooms, Mediterranean or exotic cuisine, and will accompany most cheeses perfectly.