

# CHÂTEAU DES SARRINS



## AOP Côtes de Provence Rouge Grande Cuvée 2014

*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 2014 harvest:*

*The rainy season from the beginning of the year brought great water reserves which stimulated the growth of the vines. Followed a moderately good climate until June with important rain, and then eventually full sunny (yet relatively cool) conditions, allowing a slow and balanced maturation. Harvest finally happened from September 3rd to October 14th offering a vintage of both beautiful concentration and balance.*

### *The Blend:*

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

### *The vinification:*

*The grapes, harvested by hand, were sorted and destemmed before being placed in thermo-regulated stainless-steel vats. During maceration, pumping over took place daily. The latter lasted two weeks before vatting, where only the best wine ("vin de goutte") was preserved and put in barriques. Ageing was for 24 months in 300 litre french oak barrels. This is followed by blending in stainless steel tanks and then a rest before bottling in November 2015. An ageing worthy of the greatest crus in the world..!*

### *Tasting:*

*Appearance: garnet red, ruby red centre.*

*On the nose: aromas are complex, mixing black fruit with notes of 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 pairings*

*All red meat, game and croustades.*