

# CHÂTEAU DES SARRINS



## AOC CÔTES DE PROVENCE ROSE SECRET 2015

*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 2015 harvest:*

*The rains at the beginning of the year ensured a good water reserve. Along with good weather conditions, this stimulated the onset of vegetative growth. There was heavy rain in mid-June, but fortunately after flowering. This gave the soil additional water reserves which contributed to good ripening of the grapes during a particularly hot and sunny summer. The grape harvest lasted from 2<sup>nd</sup> September to 2<sup>nd</sup> October, with perfectly healthy grapes. The vintage was characterised by clear rosés, fine, balanced, and aromatic wines.*

### *The blend:*

*Rosé from the first pressing of two top quality plots of old vines; the majority being Mourvèdre, as well as Cinsault and Grenache.*

### *Vinification:*

*The grapes were sorted then poured into the pneumatic press, by gravity. Pressing, thanks to our latest generation pneumatic press, was slow and gentle. The juice yield was limited to 60%, in order to preserve only the best juice with optimum aromatic potential. Fermentation was in 300litre French oak barrels, and temperature controlled to preserve the fruit characteristics*

*After the alcoholic fermentation, the wine was left on the lees in barrels, to age for 10 months in order to gain in roundness and in aromas. It was "stirred" regularly (to shake up the fine lees), according to the technique practiced in Burgundy for the white wines, and that we have mastered in Sarrins for our renowned "Blanc Secret".*

### *Tasting:*

*Appearance: a very clear **watermelon** colour.*

*The Nose is fine with aromas of peach, with nuances and notes of spiced brioche and sweet almond.*

*The palate, supple and balanced, with a nice roundness and light, blended tannins. The length is beautifully long, with richness and without bitterness.*

*General impression: a fine and balanced wine, with harmonious palate blending roundness and freshness, with a beautiful persistent aroma.*

### *Food pairings:*

*The roundness of the wine will marry well with spicy dishes or grilled fish. It will perfectly accompany langoustine, crab or pan-fried scallops.*