



## AOC CÔTES DE PROVENCE ROSÉ SECRET 2021

A rare cuvée exploring beyond the traditional limits of Rosé. A true gastronomic rosé combining character and elegance, which testifies to the old vines it's made from, followed by the old oak barrels vinification and maturation.

### Histoire & Démarche Culturelle

Les Sarrins, which derives from the word "Sarrasins", is named after a Saracen chief who, legend has it, was defeated during a local invasion in the 11th Century, and subsequently buried on the estate "clad in his golden armour". Nestled in the small village of Saint Antonin du Var, near Lorgues, halfway between the foothills of The Alps and the Mediterranean, Les Sarrins is a 100 hectares estate comprising 30 hectares of vineyards spread across the rolling hills of Haut Var at an altitude of 150 to 220m above sea level.

Situated in clearings in the heart of a wooded hillside, the plots lie on gravelly limestone from the tertiary era, with some clay deposits. The estate is blessed with a Mediterranean climate, tempered by its elevation which can favour frosts but is essential in creating the necessary thermal amplitude for the vines to retain freshness. Since its acquisition in 1995, the vineyards have been cultivated organically; no weedicides are used but ploughing, and natural methods are employed against pests and diseases. The vineyard is certified "Organic".

### 2021 Vintage

This 2021 vintage was rich in climatic events that put our vineyard to the test: an intense frost in mid-April affected us severely, along with many French wine regions. A night at -5°C destroyed some of the buds that had started to come out early after a very mild winter. Then, a spring with little rain and a dry summer caused a significant water deficit. The cumulative effect of frost and drought had a significant impact on our yields. However, these conditions encouraged a very healthy state of the vineyard, which allowed us to use minimal doses of copper, and to harvest sun-drenched grapes at a good maturity.



### Blend & Winemaking

First pressing Rosé from three plots of old vines, with equal part of Mourvèdre, Grenache and Syrah. Grapes are de-stemmed and transferred to the pneumatic press by gravity where it goes under a low, gentle pressing. Juice yield limited to 60%, to preserve only the best juices with optimum aromatic potential. Fermentation in 300-liter French oak barrels of medium toast to preserve the wine's fruitiness. After alcoholic fermentation, the wine is left in barrels, on the lees, for 10 months, to gain in roundness and aromas. Regular batonnage is conducted (stirring of fine lees), a method used in Burgundy and well mastered at Les Sarrins for our famous "Blanc Secret".

### Tasting

**Appearance :** clear and bright colour, with copper reflections.

**Nose :** opens delicately with notes of orange peel and red berries, followed by a hint of nutmeg and finely toasted notes.

**Palate :** saline texture and straightforwardness, enriched by complex aromas, delicate tannic perception provides the ideal tension and length for table service.

### Food pairings

The great classicism of Rosé Secret 2021 will enhance generous, refined cuisine, poultry, saffron-roasted lobster, duck à l'orange, or well-aged Beaufort cheese. Prior opening or decanting may be recommended.

Only available in : Bottle (75cl)