

# BRAVADE Rosé

AOP CÔTES DE PROVENCE - VINTAGE 2021

This vintage, dominated by Grenache, partially blended with the emblematic grape variety of TORPEZ à Saint-Tropez, Tibouren, focuses on freshness and minerality. A wine of character for delicate dishes.

## TERROIR

Sandy-clay soils resulting from the erosion of ancient crystalline bedrock (500 million years old), eastern gneisses derived from granites in the hills of Saint-Tropez, and gneisses in the Massif des Maures.

## GRAPE VARIETIES

Grenache 55%, Cinsault 15%, Tibouren 10%, Syrah 10%, Mourvèdre 5%, Rolle 5%

## ALCOHOL

13 %

## 2021 VINTAGE & HARVEST

Winter 2020-2021 was particularly dry, followed by a particularly unstable spring with regular rainfall in April and May, without suffering the frost of April 8, 2021. With a 10-day delay observed in bud burst, drought set in from June to give way to a period of heat wave.

The vineyard did not have to suffer from the fires of August 16, 2021 in the Massif des Maures and neither from the storms that followed on August 24.

After analysis and tasting of the grape berries started at the beginning of August, the harvest began on Thursday August 26, 2021, with Grenache and Tibouren, with a globally homogeneous harvest, with lower yields of around 20%, acidities more marked – malic acid – lower sugar concentrations than last year.

The harvest ended on September 28, 2021.

## WINEMAKING

The hand-picked grapes were placed in crates then stored in a cold room at 5°C for 12 to 48 hours for pressing on a plot-by-plot basis, depending on their quality potential.

The crates were then unloaded into pneumatic winepresses via gravity flow using small wagons on suspended rails. The first juices were set aside to obtain the free run juice extracted at very low pressure, which constitutes the core of the Bravade cuvée. The juice was then cold-settled and cold-stabilised at 5°-6°C for 4 to 5 weeks, with permanent stirring thanks to a scraping device at the bottom of the vat. This type of maceration optimises the wine's aromatic complexity by developing aromas precursors.

Alcoholic fermentation was slow, lasting 3 to 4 weeks between 14° and 20°C.

## WINE AGEING

The wines were then aged on fine lees with regular “bâtonnage” (stirring with a stick) while a scraper at the bottom of the vat helped to “nourish” the wine. These lees (yeast residues) also release aromas precursors, which bring volume and richness on the palate.

## TASTING NOTES

**Color :** Beautiful pale lychee pink color.

**Aromas :** The bouquet is elegant with aromas of white fruits and citrus fruits, lemon, with mineral notes - graphite -, iodized and liquorice scents.

**Palate :** The mouth is crunchy with a nice tension, volume, a nice material that coats well and makes you salivate, saline and eucalyptus notes. The finish lingers on with persistent complexity.

