

BRAVADE White

AOP CÔTES DE PROVENCE - VINTAGE 2020

This vintage, dominated by Rolle, grape variety of Provence. It focuses on spicy freshness, with a crisp and greedy tone.

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

90% Rolle (Vermentino in Italy), 10% Ugni white

ALCOHOL

12,5 %.

2020 VINTAGE & HARVEST

Early bud break followed on the heels of a mild winter. Frost on 25 and 27 March hit the Provence region hard, notably sparing the coast and the Vignoble Torpez in Saint-Tropez.

The vines' growth cycle unfolded in ideal temperatures without excess rainfall. The vines thus maintained their spring head start.

The first Tibouren grapes were picked on 21 August, i.e. one week earlier than the previous year, followed by Grenache, Syrah, Cinsault and Mourvèdre. Each variety produced evenly ripe, well-balanced grapes with juicy pulps.

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 greenish-gold color with yellow highlights.

Aromas : The bouquet is intense and delicate with a beautiful aromatic freshness of citrus fruits - lime -, blackcurrant buds, green asparagus, with exotic notes, spices such as white pepper.

Palate : The palate is round and fleshy with pleasant tonicity. This gentle balance continues on the fruit, with a persistent after-taste.

