

CHÂTEAU LA MOUTTE Rosé

AOP CÔTES DE PROVENCE - VINTAGE 2021

A wine faithful to its terroir. A lacy, airy wine with delicate saline notes and elegant strength. The Château La Moutte cuvée offers a festival of olfactory notes and unequalled flavours, expression of a unique terroir.

TERROIR

The vineyards are located in close proximity to a natural area of exceptional biological and landscape quality. The eastern gneiss unit constitutes the Saint-Tropez massif with a mixture of gneiss and granitic arenas.

The Château, which slopes gently down to the sea, was the property of the last head of government of Napoleon III, Emile Ollivier, who was married to the daughter of Franz Liszt.

GRAPES VARIETIES

52% Grenache, 30% Cinsault, 10% Tibouren, 8% Syrah

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 lychee pale gold color.

Aromas : On the nose are revealed aromas of white flowers, with mineral and spicy notes.

Palate : The attack is frank, tonic, with an extension on the fruit and the minerality, an iodized matter which gives volume. A wine of character that affirms its terroir.

