

A pleasurable vintage, just like a Tropezian aperitif, convivial and unifying.

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

60% Grenache, 20% Cinsault, 15% Syrah, 5% Tibouren

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 grapes were harvested both manually (75%) and mechanically (25%). Machine-harvested grapes were transported to a vibrating hopper and placed under inert gas, then the juice was immediately separated from the grapes. The latter were cooled at 5°-6°C, then loaded into inerted pneumatic wine presses. The cuvée is a blend of free run juice (extracted at very low pressure) and first press juice.

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 aroma precursors.

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

WINE AGEING

The wines remained on the lees after fermentation, with permanent bâtonnage (stirring), while a scraping device at the bottom of the vat helped to "nourish" the wine.

TASTING NOTES

Color : Beautiful pale peach-apricot pink color.

Aromas : On the nose are revealed aromas of red fruits - fruit salad - citrus fruits, with notes of white flowers.

Palate : The attack on the palate is frank, on the fruit, in roundness with a nice balance on the freshness. Gourmet wine full of pleasure.

