

BRAVADE Rosé

AOP CÔTES DE PROVENCE - VINTAGE 2022

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 60%, Tibouren 15%, Cinsault 10%, Syrah 5%, Mourvèdre 5%, Rolle 5%

ALCOHOL

13,5 %

2022 VINTAGE & HARVEST

At the end of July, with 15 days to go before the harvest, the vines and grapes were suffering from the lack of water and successive heat waves.

The rains of 14 and 16 August - 21 mm - allowed the vines to restart their ripening cycle in a few days.

The first boxes of grapes were brought in on Monday 22 August : Tibouren first, over a week, in a uniform manner, followed by Grenache, with optimisation of the ripening over 2 weeks. The Syrah, Cinsault and Mourvèdre followed, according to their maturity profiles.

The aromatic potential revealed itself immediately, characteristic of the 2022 vintage, as did the low acidity and good concentration. Maturing on the lees with "bâtonnage" will help to harmonise the whole for a good balance on the palate.

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

Colour : A beautiful pale pink lychee colour.

Aromas : The nose reveals white fruit aromas, with citrus notes - lime -, a mineral touch with iodine and spicy fragrances. Elegance without exuberance for a delicate and subtle bouquet.

Palate : The attack is frank in the mouth, on the fruit, crisp with a beautiful tension, volume, a chiselled matter on saline and liquorice notes, which make you salivate. The finish is persistent with a greedy complexity.

