

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

50% Grenache, 20% Cinsault, 20% Syrah, 5% Tibouren, 5% Mourvèdre

ALCOHOL

13%

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 optimization 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 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

Colour : Beautiful apricot pink colour with salmon hues.

Aromas : The nose immediately stands out with aromas of small red fruits, grapefruit and blood orange, with notes of white fruits - vine peach.

Palate : The attack on the palate is frank, invigorating, with a prolongation of the fruit, a balance of freshness and roundness which makes this wine pleasant and greedy.

