



ULTIMUM White

AOP CÔTES DE PROVENCE - MILLÉSIME 2020

An expressive signature of the Rolle grape variety's aromas. The fullness and volume on the palate are the result of this early 2020 vintage and maturing on the lees for over 18 months. Great ageing potential for 8 to 10 years.

TERROIR

A few gardens of vines in the magnificent landscape with very old, sandy-clay soils, which are not very thick and force the roots to sink deep into the rock, gneiss and granite.

GRAPE VARIETIES

100% Rolle

ALCOHOL

13,5 %

2020 VINTAGE & HARVEST

Following a mild winter, the vines budded early. The frosts of 25 and 27 March hit the whole of Provence hard, with the notable exception of the coast, including the Torpez vineyard in Saint-Tropez. The vegetative cycle of the vines continued under good conditions of temperature and rainfall without excess. As a result, the vines maintained the advance they had made in the spring. The first grapes from the Tibouren variety were harvested on 21 August, a week earlier than the previous year. The Grenache, Syrah, Cinsault and Mourvèdre varieties followed in quick succession. The grapes from each variety ripened evenly and were well-balanced, with juicy pulp.

WINEMAKING

The grapes, harvested by hand in crates, are stored in a cold room at 5°C for between 12 and 48 hours, so that the pressing can be grouped by grape variety and plot according to quality potential. The crates are then unloaded by gravity into the pneumatic presses using waggons driven on suspended rails. The first juices are discarded. The core of the pressing, carried out at very low pressure, forms the free-run juice that forms the fabric of this cuvée. These juices are then statically settled and cold-stored (5°C - 6°C) for 4 to 5 weeks, with constant agitation thanks to a scraper at the bottom of the vat. This particulate maceration optimises the aromatic complexity of the wines by developing the aroma precursors. Alcoholic fermentation takes place slowly, over three to four weeks at temperatures between 14°C and 20°C.

WINE AGEING

The wines are then matured on fine lees with regular stirring, in order to nourish the wines. These lees (disaggregated yeasts) release the precursors of aromas, which bring volume and fatness to the mouth. Aged in oak barrels for over 18 months.

TASTING NOTES

Color : Beautiful golden yellow color with gold-green highlights.

Aromas : The nose reveals delicate aromas of orange blossom, fresh almond, vanilla sugared almonds, yellow fruits macerated in old white alcohol, very ripe pear with sweet spices.

Palate : The attack on the palate is frank, with a continuation on the fruit, the minerality reinforced by a nice tension, toasted and saline notes in balance with small bitters which structure the finish.

WINE & FOOD PAIRING

Served chilled between 10-12°C, with goat cheese toast, walnuts and honey. With foie gras and redcurrant, smoked salmon, zander with white butter sauce, or capon with cream and morels.

TORPEZ - Wines with Love from Saint-Tropez

