



MAÎTRES VIGNERONS
DE LA PRESQU'ÎLE
DE SAINT-TROPEZ

AOP CÔTES DE PROVENCE

CHÂTEAU BARRALIÈRE

CÔTES DE PROVENCE

VINEYARD AND SOIL

Family estate of 20 hectares located in Cuers, on an exceptional terroir of gravoches.

Gilles and Christophe Rouvier have taken over from their father and follow their vineyard with passion and professionalism.

The grapes come from an agriculture respectful of the environment.

Plot selection on a 100% gravel terroir: limestone pebbles on clayey-silt soil.

The Mediterranean climate swept by the Mistral does not generate strong phytosanitary pressure, thus allowing to limit the treatments.



VINIFICATION

Rosé: vinification and maturing for 7 months in 500 liter barrels with regular resuspension of the lees.

Red: During the harvest, the plots are checked once a week to ensure that the grapes are perfectly ripe. Traditional vinification in small open vats. Long maceration with manual punching down.

30 days of maceration and 9 months of maturation in barrels.

The Maîtres Vignerons de Saint-Tropez carry out the maturation in barrels and the final stabilization treatments of the wine before bottling. This last step is done in optimal conditions with the latest technical equipment to preserve the quality of the wines.

VARIETIES

Rosé 80% Grenache, 20% Syrah

white 100% Vermentino, matured in 500-litre barrels for 6 months with regular stirring of the lees.

Red Mourvèdre, Syrah • Plot selection • Aged 9 months in barrels

TASTING NOTES

Rosé

The robe is a very pale pink. The nose is very clear with notes of white flowers, sweet spices and citrus fruits. The mouth is very ample, almost sweet with a refreshing tension in the finish.

An elegant, fresh and complex rosé.

white

Highly complex, with notes of brioche and butter biscuit and exotic fruit. Charming attack on the palate, velvety and full-bodied. Plenty of roundness, a very well-balanced wine.

Red

Wine with an intense and deep red color. A powerful, complex and rich nose with notes of spices and a slight woody touch.

Long and persistent finish on blackberry and spices. A great red wine complete, intense and elegant.

MATCHING FOOD AND WINE

■ A gastronomic rosé that will go well with white meat in sauce or a fine, iodized white-fleshed fish.

■ Goat's cheese or foie gras terrine

■ Its power is a perfect match for a fine piece of beef, game birds (pheasant, guinea fowl, pigeon) and a wide range of raw milk cheeses.

To be served between 16 and 18°C.

AVAILABLE IN 75CL

