



Château des Vingtières was acquired by Patrice Moreux of Pouilly Fumé in 1996. The vineyard is a single 35 hectare block in Cannet des Maures, on the Permien plateau in the hilly Massif des Maures inland region of the Cotes de Provence. The plateau, formed in the Permian geological era by the erosion of massive limestone mountains, has a sandy-clay topsoil over a limestone rock subsoil. Its exposition and soil ensure optimal ripening and, equally important, 30% lower yields than other vineyards in the appellation. It was the potential to produce an exceptional Cotes de Provence wines in this ideal situation that motivated Moreux to acquire the domaine. The vineyard is planted with Syrah (3HA), Grenache, (7HA), Cinsault (10HA) Carignan (3HA) – the vines average 30 years of age -- for the Red and Rosé and 3 hectares of white grapes divided between Rolle and Ugni Blanc. Moreaux farms sustainably : the soil is plowed and organic fertilizer is added only when necessary. The dry climate eliminates the need for vineyards treatments. Cellar work at the domaine follows the lunar cycle.

The Château des Vingtières Rosé is a blend of 50% Cinsault, 40% Grenache and 10% Syrah, picked and vinified together. The grapes are harvested before dawn to ensure that the fruit is cool when it arrives at the winery. To prevent contact with air, there is no pre-pressing maceration period. The bunches are quickly destemmed and gently directly pressed pneumatically for 2.5 hours. The must is selected, lightly cleared and then allowed to spontaneously ferment with the natural yeast present on the grape skins. Fermentation and aging takes place in temperature controlled stainless steel tanks in contact with the fine lees over four months. The grapes for the 2014 Rosé were harvested on September 9th under perfect conditions. 8000 cases are produced.