

PATRICE MOREUX



CHÂTEAU
DES
VINGTINIÈRES

— 2012 —

CÔTES DE PROVENCE

APPELLATION CÔTES DE PROVENCE CONTRÔLÉE



Vingtinieres is a single 35 hectare block in Cannet des Maures, on the Permien plateau in the hilly Massif des Maures inland region of the Côtes 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 Côtes de Provence wines in this ideal situation that motivated Moreux to acquire the domaine. The dry climate eliminates the need for vineyard treatments. Cellar work at the domaine follows the lunar cycle.

The Château des Vingtinères Rosé 2016 is a blend of 50% Cinsault, 35% Grenache and 15% Syrah, picked and vinified together. The grapes are harvested before dawn to ensure that the fruit is cool as it arrives at the winery. To prevent contact with air, there is no pre-pressing maceration period. The bunches are quickly destemmed and gently 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 2015 Château des Vingtinères Rosé were harvested in the first days of September under perfect conditions. The yield was just over half of the norm due to the drought and the heat from May through August. The sugar and acidity levels were in perfect balance. It has a pale red-pink color, an enticing bouquet and palate of red fruits, citrus, pomegranate, flowers and provencal spice. Château des Vingtinères Rosé combines vivid and delicate fruit with distinct finesse and balance.