


Chevalier
TORPEZ
À SAINT-TROPEZ
DEPUIS 1908

ROSÉ 2017



HISTORY

Founded in 1908, Vignobles de Saint-Tropez is located in the heart of the village and is owned and managed by winegrowers who are mostly descendants of the founder families and who still bring their grapes to the winery. The team is led by David Bonnet, President and 3rd generation grower of an 18ha estate. Alain Guichet is the wine maker with over 25 vintages experience across France.

REGION

AOP Côtes de Provence, France

VARIETAL

79% Grenache, 12% Tibouren, 6% Carignan, 3% Cinsault

VINEYARDS

Most of the plots of vine are situated on St-Tropez or nearby municipalities. Between the Mediterranean sea and the mountains called Massif des Maures, the vines are rooted in the very ancient parent rock formed of granite, micaschist or gneiss. On the slight slopes they are enjoying exceptional sunlights hours, caressed by thesea breezes, the cooling winds coming off the sea. This particular and unique micro-climate is good for the maturation of the grapes. It slows the grapes' ripening and intensify the flavors.

WINEMAKER

Alain Guichet

WINEMAKING

The grapes are first destemmed, cooled down to 5-8°C (41F-46F) and gently pressed. Then the must is carefully racked which is followed by a cold soaking performed at 3°C (37F) for 6/7 days to express all its aromatic potential.

Throughout the process from the reception till the press and the vats, the grapes or the musts are protected to avoid any oxidation. Thermo-regulated alcoholic fermentation takes place either in epoxy coated concrete vats or stainless steel tanks, for about 15 to 20 days at 15°C (59F). The aging on fine lees started from end of September till early January for the earliest bottled Cuvées.

VINTAGE

The harvest began on Monday 21st of August with the very local and old grape called Tibouren. Referring to the strong maritime influence in St-Tropez with the sea breeze and cooler nights, it is one week later when compared to most other Provence areas. With the lower yield, 4.5 t/ha, the grapes were very ripe and healthy and the must were very concentrated.

TASTING NOTES

Pale salmon pink color with apricot highlights. Pleasant intense aromas on the nose, with citrus notes, white fruits gooseberries, tropical fruit aromas (mango) and a pleasant minerality on the finish. Refreshing on the palate, well-balanced and round. The delicacy of the Grenache harmoniously combines the softness of the Tibouren grape offer an immediate pleasure.

TECHNICAL INFORMATION

Alcohol: 13.5%

pH: 3.77

Residual Sugar: 0.23 g/l

Total Acidity: 3.50

Case production: 20,000