



PETITE BRAVADE CÔTES DE PROVENCE ROSÉ 2018



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 winemaker with over 25 vintages experience across France.

REGION

Provence, France

VARIETAL

36% Grenache, 31% Cinsault, 21% Syrah, 6% Tibouren, 6% Carignan

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 the sea 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 picked only when they reach the right degree of ripeness in late August. They are cooled down to a temperature of 5-8°C (41-46°F) as soon as they arrive at the cellar. The must is protected by low temperatures and a blanket of nitrogen gas once the gentle pressing is completed. After the must has been racked off, temperature-controlled alcoholic fermentation takes place for 3-4 weeks on the lees with regular stirring.

VINTAGE

2018 was with an unusually wet spring! Therefore the mildew pressure was constant this year especially with the Grenache grape which is a variety susceptible to late blight. Summer time and harvest period were much more favorable with warm days and cooler nights to achieve optimal ripeness for Syrah, Cinsault, Carignan, Mourvèdre... Volume is down again at TORPEZ winery but the quality is superb!

TASTING NOTES

Beautiful pale pink color with apricot hints. Intense on the nose with aromas of white and citrus fruits and notes of white flowers. Refreshing fruit on the palate, round, well balanced and lush.

TECHNICAL INFORMATION

pH: 3.43

Total Acidity: 3.91

Residual Sugar: <0.8 g/L

Alcohol: 13%

Production: 20,000 cases