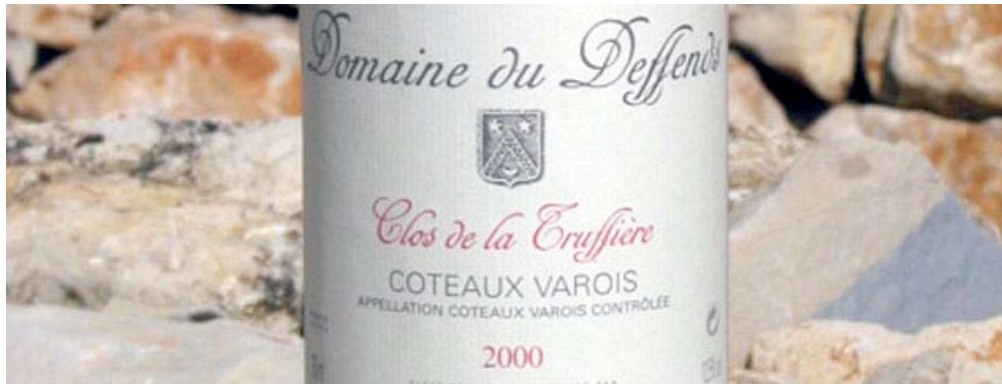


Domaine du Deffends

Fiche technique



« CLOS DE LA TRUFFIERE 2004 » Red

AOC Coteaux-Varois en Provence

Cabernet-Sauvignon 50% and Syrah 50%

Degustation note

Slightly iridescent colour, bishop red. Deep underwood smell, turning to truffels and garrigue. Leather and réglisse aroma, soft and melted tannin. This complexe wine, will evaluate positively with the time.

Aerate before drinking.

Accords

Daube provençale, épaule d'agneau confite

Vineyards

Chalky soil

Southeast oriented hillsides

25 years old average vine

Yield: 30hl/ha

Royat cordon system of pruning.

Tying up on 2 wire plus 2 liftwire

Ploughed or grasscovered soil

Removal of excess leaves on syrah. (Effeillage)

Mechanical harvest.

Vinification

Tanks are filled with the stalk without crushing ,

Maceration between 12 and 18 days at 28°

Treading twice/three a day, and frequent pumpig over for the best extraction of matter.

Very smooth pressing thanks to pneumatic presses

Free-run wine and press wine are blended.

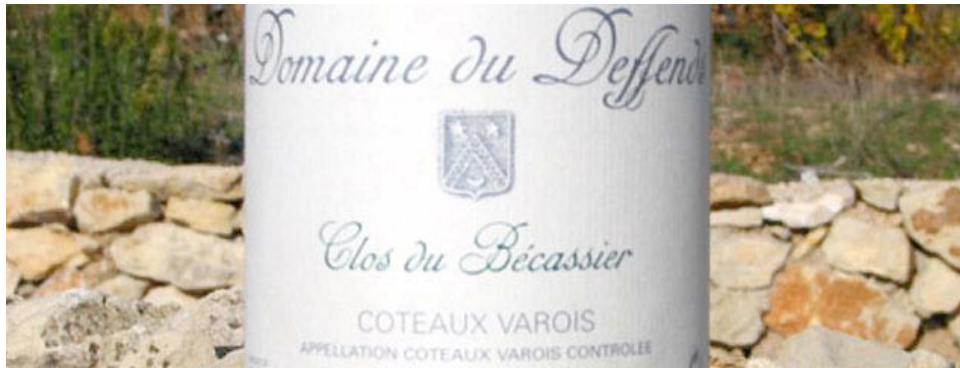
Wine slightly filtered, and not clarified

Analysis element::

Suc. red : 0,7g/l Alc 13,55°Vol Ac.Tot ; 3,15 Ac.vol 0,45 SO2Tot 53mg/l SO2L 19mg/l

Domaine du Deffends

Fiche technique



« CLOS DU BECASSIER 2005 » *Red*

AOC Coteaux-Varois en Provence

Cabernet-Sauvignon 10% , Grenache 60% Cinsault 10%et Syrah 20%

Degustation note

Smooth spicy note of eucalyptus and cherry in mouth. Fresh vegetal end.

Accords

Palette de porc avec une ratatouille provençale. Beignets de fleurs de courgettes. Soupe au potiron à la crème de noix de cocos

Vineyards

Chalky soil

Southeast oriented hillsides

25 years old average vine

Yield: 30hl/ha

Royat cordon system of pruning.

Tying up on 2 wire plus 2 liftwire

Ploughed or grasscovered soil

Removal of excess leaves on syrah. (Effeuillage)

Mechanical harvest.

Vinification

Tanks are filled with the stalk without crushing ,

Maceration between 12 and 18 days at 28°

Treading twice/three a day, and frequent pumpig over for the best extraction of matter.

Very smooth pressing thanks to pneumatic presses

Free-run wine and press wine are blended.

Wine slightly filtered, and not clarified

Analysis element::

Suc. red : 0,5g/l Alc 12,62°Vol Ac.Tot ; 3,20 Ac.vol 0,38 SO2Tot 34mg/l SO2L 5mg/l

Domaine du Deffends

Fiche technique



« Marie-Liesse 2005 » Red

AOC Coteaux-Varois en Provence

Grenache 90% Syrah 10%

Degustation note

Ruby colour with purple reflects. Blackcurrant aroma opening on cherry and fresh thyme mixed orange bark and quinquina. In mouth, fruity wine with cherry and spicy aroma. *Buis*. Wine with a big fineness and balance.

Accords

Fettucine noires à la crème de mûre, Côtes de porc braisées au beurre de cassis, Sorbet à l'ibiscus (L'arpège). Curry de crevettes.

Vineyards

Chalky soil
Southeast oriented hillsides
25 years old average vine
Yield: 30hl/ha
Royat cordon system of pruning.
Tying up on 2 wire plus 2 liftwire
Ploughed or grasscovered soil
Mechanical harvest.

Vinification

Tanks are filled with the stalk without crushing ,
Long alcoholic fermentation 20 days at 28°
Treading twice/three a day, and frequent pumpig over for the best extraction of matter.
Very smooth pressing thanks to pneumatic presses
10 month ageing in tank.
Wine slightly filtered, and not clarified

Domaine du Deffends

Fiche technique



« Les pointes 2004 » Red

AOC Coteaux-Varois

Cépages Cabernet-Sauvignon 10% , grenache 40% cinsault 10% et Syrah 40%

Note de dégustation

Aérez largement le vin avant le service.

Accords

Degustation note

Ruby colour with purple reflexes. Blackcurrant aroma opening on cherry and fresh thyme mixed orange bark and quinquina. In mouth, fruity wine with cherry and spicy aroma. *Buis*. Wine with a big fineness and balance.

Vineyards

Chalky soil
Southeast oriented hillside
40 years old average vine
Yield: 25hl/ha
Royaumont cordon system on runways
Tying up on 2/3 of the vines
Ploughed and sown
Harvested

Vinification

Tanks are filled with the stalk without crushing ,
Long alcoholic fermentation 20 days at 28°
Treading twice/three a day, and frequent pumpig over for the best extraction of matter.
Very smooth pressing thanks to pneumatic presses
10 month ageing in tank.
Wine slightly filtered, and not clarified

Domaine du Deffends

Fiche technique



« Rosé d'une Nuit 2006 » Rosé

AOC Coteaux-Varois en provence (Rosé)

Cépages : grenache 45% cinsault 55%

Degustation note

Shinny and pale rose colour with grey reflections. Fine, delicate and subtle smell which open on the rose. Round and harmonious mouth with a mild finale. Turns towards red fruits. Liquorice finale.

Accords

Beignets de fleurs de courgettes, risotto d'asperges, minestrone.

Vineyards

Chalky soil
Southeast oriented hillsides
25 years old average vine
Yield: 45hl/ha
Royat cordon system of pruning.
Tying up on 2 wire plus 2 liftwire
Ploughed or grasscovered soil
Meccanical harvest.

Vinification

Vinification by bleeding for grenache,
Very smooth pressing up to 0,2 bar maximum during four hours
after 5h cold maceration for cinsault.
Ageing in tank.
Filtered wine.
Bottled in spring.

Analysis element:

Suc. red : 2,1g/l Alc 13,80°Vol Ac.Tot ; 3,53 Ac.vol 0,22 SO2Tot 68mg/l SO2L 8mg/l

Domaine du Deffends

Fiche technique



« Champ du Sesterce du Deffends » 2006 *White*

Vin de Pays de la Sainte Baume

Cépages : Rolle 70% Viognier 30%

Degustation note

Colour with green reflects

Nose: Fine and elegant with anis notes.

Mouth : Vivid attack, citrus and fruity notes. Then round wine turning towards garrigues aromas, rosemarin, liquorice.

Accords

Bar de ligne à la réglisse

Vineyards

Chalky soil

Southeast oriented hillsides

20 years old average vine

Yield: 35hl/ha

Royat cordon system of pruning.

Tying up on 2 wire plus 2 liftwire

Ploughed or grasscovered soil

Thin out of the leaves for viognier

Meccanical harvest.

Vinification

24h maceration

4h smooth air pneumatic pressing.

Racking of the must by cold decanting.

Alcoholic fermentation at 17°C, flag controlled.

No mallactic fermentation.

Ageing in tank.

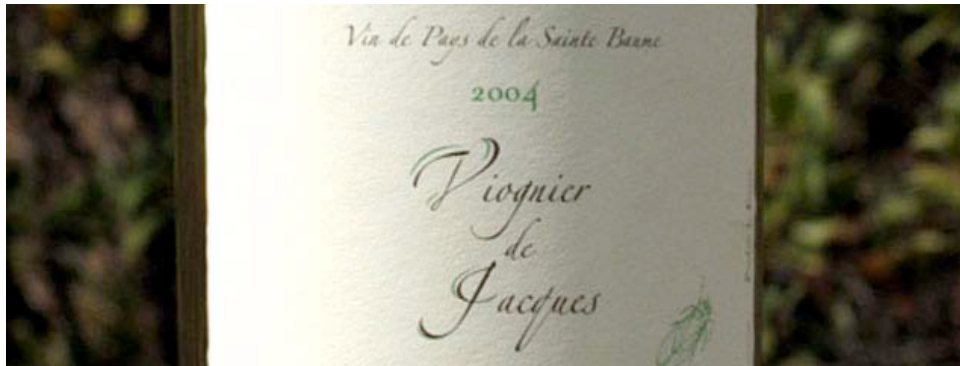
Filtrered and fined wine.

Analysis element:

Suc. red : 1,6g/l Alc 14,50°Vol Ac.Tot ; 3,43 Ac.vol 0,33 SO2Tot 66mg/l SO2L 13mg/l

Domaine du Deffends

Fiche technique



« Viognier de Jacques 2006 » *White*

Vin de Pays des Portes de la Méditerranée

Viognier

Degustation notes

Brilliant wine with pale yellow and green reflects. Floral smell bring to mind very mature pear. In mouth, powerfull wine, long, balanced, unctuous, fleshy with quince aroma. Gastronomic wine.

Accords

Fines tranches de poutargue parfumées d'huile d'olive.
Figues rôties.

Vineyards

Chalky soil
Southeast oriented hillsides
20 years old average vine
Yield: 35hl/ha
Royat cordon system of pruning.
Tying up on 2 wire plus 2 liftwire
Ploughed or grasscovered soil
Thin out of the leaves for viognier
Meccanical harvest.

Vinification

24h maceration
4h smooth air pneumatic pressing.
Racking of the must by cold decanting.
Alcoholic fermentation at 17°C, flag controlled in tank down to middle of fermentation (1045) and then in 400l kask.
No mallactic fermentation.
Ageing in a barrel with steering of the lees.
Filtrered and fined wine.

Analysis element:

Suc. red : 0,5g/l Alc 15,81°Vol Ac.Tot ; 3,07 Ac.vol 0,58 SO2Tot 109mg/l SO2L 9mg/l

Domaine du Deffends

Fiche technique



« **Rosé des Filles 2006** » *Rosé*

Vin de Pays de la Sainte-Baume

Grenache 95% Syrah 5%

Degustation notes

Pink colour with purple and fuschia reflects. Rose, peony, and hawthorn smell. The mouth is full, powerfull, round with cherry and rose notes.

Accords

Bouillabaisse. Melons frais aux pétales de roses cristallisés.

Vineyards

Chalky soil
Southeast oriented hillsides
25 years old average vine
Yield: 45hl/ha
Royat cordon system of pruning.
Tying up on 2 wire plus 2 liftwire
Ploughed or grasscovered soil
Meccanical harvest.

Vinification

Vinification by bleeding.
Very long alcoholic fermentation at 15°C.
Ageing in tank with steering of the lees.
Filtered wine.
Bottled in spring.

Analysis element:

Suc. red : 4,9g/l Alc 13,86°Vol Ac.Tot ; 3,70 Ac.vol 0,26 SO2Tot 83mg/l SO2L 13mg/l