

Domaine du Deffends

Technical notice



« CLOS DE LA TRUFFIERE 2008 » Red

AOP Coteaux-Varois en Provence - Under Organic conversion
Cabernet-Sauvignon 55% and Syrah 45%

Degustation note

Slightly iridescent color, bishop red. Deep underwood smell, turning to truffles and garrigue. Leather and liquorice liquorice aroma, soft and melted tannin. This complex wine, will evolves positively with the time.

Air before drinking.

Pairing

Provençale beef stew, shoulder of lamb confit

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 lift wire

Ploughed or grass covered 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 pumping over for the best extraction of matter.

Very smooth pressing thanks to pneumatic presses.

Aged 24 months 70% in tanks, 30% in 400l é 600l barriques

Free-run wine and press wine are blended.

Wine slightly filtered, and not clarified

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« CLOS DU BECASSIER 2010 » *Red*

AOP Coteaux-Varois en Provence – Made of organic grapes
Cabernet-Sauvignon 30% , Syrah 70%

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 lift wire
Ploughed or grass covered soil
Removal of excess leaves on syrah. (Effeuillage)
Mechanical harvest.

Vinification

Tanks are filled with the stalk without crushing ,
Fermentation between 15 and 21 days at 10° to 30°
Light treading twice/three a day and frequent pumping 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

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« Marie-Liesse 2008 » Red

AOP Coteaux-Varois en Provence - Under Organic conversion
Grenache 70% Syrah 30%

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

Black Fettuccine with blackberries cream, Braised pork chops with blackcurrant butter, Hibiscus sorbet (L'arpège). Shrimps curry.

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 lift wire
Ploughed or grass covered soil
Mechanical harvest.

Vinification

Tanks are filled with the stalk without crushing,
Long alcoholic fermentation 20 days at 15° to 30°,
Treading twice/three a day, and frequent pumping 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.

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« Les pointes 2009 » *Red*

AOP Coteaux-Varois en Provence – Made of organic grapes
Cépages Cabernet-Sauvignon 5% , grenache 10% cinsault
5%et Syrah 80%

Degustation note

Ruby color 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. Boxwood. Wine with a big fineness and balance. Air before drinking.

Pairing

Tournedos Rossini, Stuffed saddled of rabbit, veal chops with red pine mushrooms and espelette pepper.

Vineyards

Chalky soil
Southeast oriented hillsides
40 years old average vine
Yield: 25hl/ha
Royat cordon system of pruning.
Tying up on 2 wire plus 2 lift wire
Ploughed or grass covered soil
Hand harvest.

Vinification

Tanks are filled, $\frac{3}{4}$ with the stalk without crushing, $\frac{1}{4}$ destemmed and crushed, foot stomping,
Alcoholic fermentation of four grape varieties together 15 days at 25°,
Treading twice/three a day, and frequent pumpig over for the best extraction of matter,
Very smooth pressing thanks to pneumatic presses,
6 month ageing in tank, 8 months in $\frac{1}{2}$ muids,
Wine slightly filtered, and not clarified.

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« Rosé d'une Nuit 2001 » Rosé

AOP Coteaux-Varois en Provence – Made of organic grapes

Cépages : grenache 45% cinsault 55%

Degustation note

Shiny and pale rose color 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

Fried zucchini flowers, asparagus risotto, 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 lift wire

Ploughed or grass covered soil

Mechanical harvest.

Vinification

Very smooth pressing up to 0,2 bar maximum during four hours after 8h cold maceration for cinsault and 3h for grenache,

Racking of the must by cold decanting,

Ageing in tank.

Filtered wine.

Bottled in spring.

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« Champ du Sesterce » 20011 *White*

IGP Var Sainte Baume – Made of organic grapes

Cépages : Rolle 75% Viognier 25%

Degustation note

Color with green reflects

Nose: Fine and elegant with anise notes.

Mouth: Vivid attack, citrus and fruity notes. Then round wine turning towards garrigue (Provence scrubland) aromas, rosemary, and liquorice.

Accords

Scallops, fennel and liquorice sea bass, cheese soufflé.

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 lift wire

Ploughed or grass covered soil

Thin out of the leaves for viognier

Mechanical harvest.

Vinification

4h maceration

4h smooth air pneumatic pressing.

Racking of the must by cold decanting.

Alcoholic fermentation at 17°C, flag controlled.

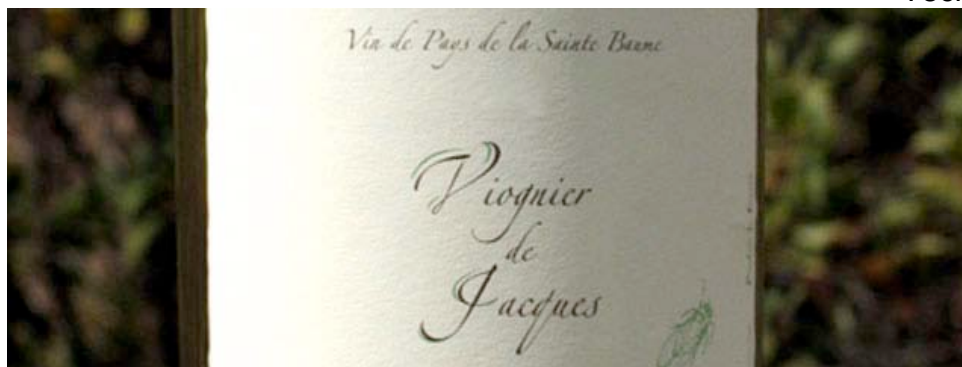
No malolactic fermentation.

Viognier aged in oak barrique, Rolle aged in tank on fine lees.

Filtered and fined wine.

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« Viognier de Jacques 20011 » *White*

IGP Var Saint Baume – Made of organic grapes
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

Fine slices of poutargue (cured fish roe), enhanced with olive oil. Roasted figs.

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 lift wire
Ploughed or grass covered soil
Thin out of the leaves for viognier
Mechanical 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 cask.
No malolactic fermentation.
Ageing in a barrel with steering of the lees.
Filtered and fined wine.

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« Rosé des Filles 2006 » Rosé

AOP Coteaux-Varois en Provence – Made of organic grapes
Grenache 90% Cinsault 10%

Degustation notes

Pink color with purple and fuchsia reflects. Rose, peony, and hawthorn hue. The mouth is full, powerful, round with cherry and rose notes.

Accords

Bouillabaisse (fish stew). Tomato Tatin pie. Fresh melon with crystalized rose petals.

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
Mechanical harvest.

Vinification

3h cold skin maceration,
Very smooth pressing up to 0,2 bar,
Racking of the must by cold decanting,
Ageing in tank on fine lees, regularly steered.
Filtered wine.
Bottled in spring.