

Domaine de l'Île

PORQUEROLLES



APPELLATION

A.O.P Côtes de Provence

VINTAGE 2021

The 2021 vintage combines a balance of freshness and fullness, expressing the weather conditions that shaped it. A cool, wet start to the season was followed in June by a spurt of vine growth and flowering with the arrival of regular sunshine. The vineyard team removed lateral shoots to ensure evening ripening. Winds sweeping up the plains kept vineyard rows clear and helped limit the number of fruit bunches, contributing to greater juice concentration.

VARIETAL

31% Mourvèdre, 29% Cinsault, 20% Syrah, 15% Grenache, 5% Tibouren

TERROIR

Domaine de l'Île's organically farmed parcels on the island of Porquerolles in the southern most reaches of Provence are comprised of shale source rock, and clay soils. The dry climate is moderated by the marine influence creating mistral and dew, even in the summer.

VINIFICATION

Surprisingly, Syrah was picked first this year on August 19, with concentrated, light-colored berries. Grenache followed five days later, plump and full of flavor, drawing structure and rich texture from the schist soil. The liveliness of the Cinsault and Tibouren underlines the saline note of the vintage, while Mourvèdre contributes a subtle strength. Using the saignée method, this wine is vinified in stainless steel vats and in barrels with daily batonnage.

TASTING NOTES 2021

The 2021 Domaine De l'Île Rosé displays a luminous pale pink color. Bright strawberry, raspberry and grenadine aromas are invigorated by hints of pink grapefruit notes from the Cinsault. On the palate, red berry flavors are joined by rich red cherry from the Mourvèdre and notes of blackcurrant and spice from the Syrah, leading to a long, refreshing finish with touches of saline.