

H&B PROVENCE

Robert Parker
WINE ADVOCATE

WINEENTHUSIAST

Decanter®
WINE AWARDS

90/100



APPELLATION

A.O.C. Côtes de Provence

SOURCES

Saint-Antonin, Entrecasteaux, Carcès, Pourrières, La Londe-les-Maures

VARIETIES

Grenache, Cinsault, Syrah, Rolle

BLENDING

We focused our selections on the cooler parts of the upper Provence vineyards where the oak and olive tree forests protect the vines planted in the clay-limestone soils and, in some ways, seem to nourish them. The higher altitudes also allow a full maturity without excessive sugars (and therefore alcoholic degree in the finished wines). Blend is completed with grapes from the limestone foothills of Montagne Sainte Victoire, whose wines are almost marked by a vivacious and persistent minerality. Very fresh Cinsault planted a few meters from the Mediterranean Sea in La Londe des Maures are introduced to bring a subtle salty and anise expression.

Vines are harvested at night between 3.00am and 9.00am in order to avoid oxidation and to preserve all of the fresh characteristics of the terroir and varietal. Grenache and Syrah are macerated together so that their personalities and qualities intermingle and we find that the reductive character of Syrah balances beautifully with the oxidative natural character of Grenache.

MATURING

Concrete and stainless steel tanks

TASTING

For our H&B Provence rosé we take a path quite apart from the one we follow for our Languedoc rosé, with its high proportion of Syrah. We have sought a Provence rosé of immense charm and minerality redolent of fennel, anise and purple flowers. We love just sipping this wine out on our garden in Aix-en-Provence. Grab a glass with some friends and taste with a fougasse, some anchovies and even some Salonenque olives.