

Château Les Mesclances



Owned by the ancestors of the Villeneuve Bergamon family since the early 16th century, Château Les Mesclances, has seen viticultural activity since the Roman Period. Named for a confluence of two streams on the property, the château is surrounded by 110 ha of rolling hills outside the village of La Crau in Provence's coastal hills. The majority of this imposing demesne has been set aside to preserve Provence's natural landscape and ecosystem, with only small parcels scattered throughout the property planted to the vine and olive trees.

Arnaud and Elisabeth, who have helmed the domaine since 2009, have brought the estate's viticultural output to a new level, achieving organic certification and building a new cellar that allows them to do the majority of their work by gravity. Their hands-off ethos extends to vinification, as wines ferment with indigenous yeasts and are spared the industrial manipulations all too common to Provençal rosé today. With compelling cuvées that clearly express Provence's viticultural heritage, this estate is a welcome addition to our portfolio!

Viticulture:

- **Farming:** Certified organic since 2020, practicing organic long before
- **Treatments:** Copper-sulfate and herbal preparations
- **Ploughing:** Annual ploughing of the vineyard to maintain soil health
- **Soils:** Côtes de Provence vines grow on Permian Blue schists with quartz; IGP vines grow on alluvial silt.
- **Vines:** Trained in Cordon
- **Yields:** Controlled through pruning, debudding, and green harvesting
- **Harvest:** Entirely manual, usually early September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Wines ferment with indigenous yeasts (pied de cuve) in stainless-steel tanks and concrete vats.
- **Extraction:** White wine sees bâtonnage during élevage. Some rosé varieties see up to 8 hours of skin contact.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Press Wine:** Blended after pressing
- **Malolactic Fermentation:** Blocked by temperature

Aging:

- **Élevage:** Rosé wines age 3-6 months in stainless-steel tanks. White wine ages 12 months in barriques.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary