

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

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Cuvée Romane Côtes de Provence Blanc



At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Rolle / Vermentino (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple small sloped parcels scattered throughout the wooded, 100-ha property of the Château Les Mesclances
- **Soil Types and Compositions:** Quartz-rich Permian blue schists
- **Vine Age, Training, and Density:** Trained in Cordon
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, early September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts (ped de cuve) in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 12 months in barriques
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

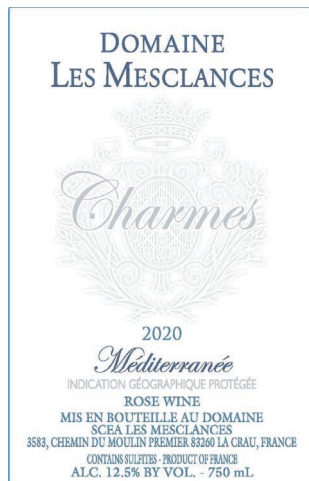
In The Glass:

The domaine's white wine, entirely from Rolle (also known as Vermentino), provides an ideal counterpoint to the rich culinary inventory of Provence. A perfect partner to frog legs, garlic-rich stews, or grilled red mullets.

Château Les Mesclances



Charmes IGP Méditerranée Rosé



At a Glance:

- **Appellation:** IGP Méditerranée
- **Encépagement:** Grenache, Cinsault, Syrah
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple small sloped parcels scattered throughout the wooded, 100-ha property of the Château Les Mesclances
- **Soil Types and Compositions:** Alluvial silt
- **Vine Age, Training, and Density:** Trained in Cordon
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, early September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts (pied de cuve) in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3-6 months
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Syrah sees direct pressing, other varieties are pressed after c. 8 hours of maceration.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

In The Glass:

From vines slightly lower on the estate's slopes, this cuvée presents crisp red fruits and a balance of acidity and extract that promotes freshness. Maceration of the wine's Cinsault and Grenache brings body and depth of flavor, while the direct-pressed Syrah brings complexity in the form of spice and white pepper.

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Faustine Côtes de Provence La Londe Rosé



At a Glance:

- **Appellation:** AOP Côtes de Provence La Londe
- **Encépagement:** Cinsault (50%), Grenache (50%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple small sloped parcels scattered throughout the wooded, 100-ha property of the Château Les Mesclances
- **Soil Types and Compositions:** Quartz-rich Permian blue schists
- **Vine Age, Training, and Density:** Trained in Cordon
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, early September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts (pied de cuve) in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Cinsault sees 10 hours of maceration prior to pressing. Grenache sees direct pressing, and is thus 100% press wine.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

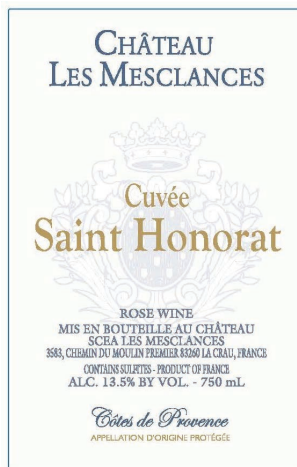
In The Glass:

From the rare Côtes de Provence - La Londe AOP, this cuvée reveals the depth and complexity that Provençal rosé can achieve. The interplay of Grenache and Cinsault, expressed through snappy red fruits and background notes of mediterranean herbs, makes this an ideal partner to traditional Provençal dishes such as Bouillabaisse or Rouille.

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Cuvée Saint Honorat Côtes de Provence Rosé



At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Grenache (60%), Cinsault (40%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple small sloped parcels scattered throughout the wooded, 100-ha property of the Château Les Mesclances
- **Soil Types and Compositions:** Quartz-rich Permian blue schists
- **Vine Age, Training, and Density:** Trained in Cordon
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, early September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts (ped de cuve) in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** 100% press wine
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

In The Glass:

With notes of grapefruit, white peach, and rose, this structured rosé carries power and vivacity. A lovely, balanced expression that showcases the vinous prowess of Provence!

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Cuvée Romane Côtes de Provence Rosé



At a Glance:

- **Appellation:** AOP Côtes de Provence
- **Encépagement:** Grenache (77%), Cinsault (23%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple small sloped parcels scattered throughout the wooded, 100-ha property of the Château Les Mesclances
- **Soil Types and Compositions:** Quartz-rich Permian blue schists
- **Vine Age, Training, and Density:** Trained in Cordon
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, early September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts (ped de cuve) in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until asemblage prior to bottling.
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** 100% press wine
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied when necessary

In The Glass:

With notes of candied fruit and red currant, this cuvée is an ideal aperitif at any time of the year. An ideal balance of tannin, acid, and intensity of flavor is a testament to the careful cellar practices of Château Les Mesclances.