



R É G I N E S U M E I R E

CHÂTEAU
BARBEYROLLES
CHÂTEAU
LA TOUR DE L'EVÊQUE



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In 1958, the Sumeire family who have owned the Font-Freye estate since 1933, acquired this large estate near Pierrefeu, within the Var region. Formerly the summer residence of the archbishops of Toulon, this property bears two names inherited from its long past. Château la Tour de l'Evêque and Château la Tour Sainte Anne. An exceptional valley planted with vines surrounded by the Maures hills.



Barbeyrolles was acquired in 1977 by Régine Sumeire. This twelve hectare vineyard located at the foot of the village in Gassin, is a preserved spot of magical beauty in the gulf of Saint-Tropez.



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TWO
TERROIRS



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In the hilly valley of the Maurettes the land Schisteux of the Phyllades de Hyères consists of shaley soil derived from Silurian layers, and Permian red sandstone.

The vines covering 78 hectares, are on average twenty years old.



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BARBEYROLLES

The coastal land of Château Barbeyrolles is located in the Maures hills. All twelve hectares have shaley soils dating back to the Paleozoic era.

The vines covering 12 hectares, are on average thirty years old.

Grapes

/ ROSÉ & RED

Cabernet-Sauvignon
Cinsault
Grenache
Mourvèdre
Syrah

/ WHITE

Rolle
Sémillon
Ugni blanc

ONE
PHILOSOPHY





- ORGANIC WINES
- GRAPE SELECTION DURING HARVEST
- PLOWING WITH HORSES AT BARBEYROLLES

- BIODYNAMIC PRINCIPLES
- MANUAL HARVESTING
- MASSAL SELECTION





ONE
METHOD

- RESPECT FOR THE TERROIR
- GRAVITY FLOW WINEMAKING
- TRIAL OF INDIGENOUS YEASTS
- BLEND OF 8 GRAPES ON ROSÉ WINES
- DIRECT PRESS OF ENTIRE GRAPES ON CHAMPANESE PRESS



Our focus is to develop and modernize the estates in order to improve the production, storage and exportation of our wines, maintaining the best level of **«quality & innovation»**.



— Pétale de Rose —

Château la Tour de l'Evêque - Château Barbeyrolles
TWO ESTATES FOR A UNIQUE WINEMAKING STYLE



Once upon a time, a young winemaker wanted to create a pale rosé wine.
She had the idea to vinify red grenache by pressing
the entire grapes using a champanese press.



The resulting juice that flew from the press had a pale color.
The difference was noticeable with a deeper than usual length in the mouth.



This is the way the Pétale de Rose was born in 1985,
recognized as the first pale rosé in Provence, vinified at Château Barbeyrolles.





de Pétale de Rose





CHÂTEAU
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The wines from the Château Barbeyrolles are delicate, feminine, and sophisticated.

Rosé

GRAPES

Grenache Cabernet-Sauvignon
Cinsault Rolle
Syrah Sémillon
Mourvèdre Ugni-Blanc



Nose with a bouquet mixing red fruits and citrus, with a hint of pepper. The mouth leaves a fresh, delicate and subtle flavour lingering on your palate. Can be served as an aperitif as well as on delicate dishes.

White

GRAPES

Rolle
Sémillon



There is a note of white flowers, citrus, and anise. Energetic in the mouth and chiseled final.

Red

GRAPES

Cabernet-Sauvignon
Syrah



The elegance of our red wines will seduce you and their potential for aging will surprise you.



CHÂTEAU
LA TOUR DE L'EVÊQUE

The wines from the Château la Tour de l'Evêque are more full-bodied and mineral.

Rosé



GRAPES

Grenache Cabernet-Sauvignon
Cinsault Rolle
Syrah Sémillon
Mourvèdre Ugni-Blanc

Great as an aperitif and accompany perfectly all sea food, (squid-fish) and white meat (pork or chicken), goat's cheese as well as all spicy dishes.

White



GRAPES

Rolle
Sémillon

Mineral with notes of honey. Perfect match for fish or cheese. Ideal tasting temperature for this delicate wine should be around 12-14° C.

Red



GRAPES

Cabernet-Sauvignon
Syrah

Nice potential for aging. The Noir&Or is aged in wood barrels during 18 months. We vinify the Syrah in order to extract a maximum of elegance and fineness.

*Broad and smoky with much, much more flavour than most
Provencal rosés. Substantial with the merest hint of oiliness but not
seriously so. Masses to chew on. Broom. Amazingly long and positive.*

JANCIS ROBINSON



*Barbeyrolles and La Tour de L'Evêque,
archetype of the fine and precise rosé with potential for aging*

MICHEL BETTANE & THIERRY DESSEAUVE



A very good quality rosé wine, two estates with high quality standards.

ROBERT PARKER



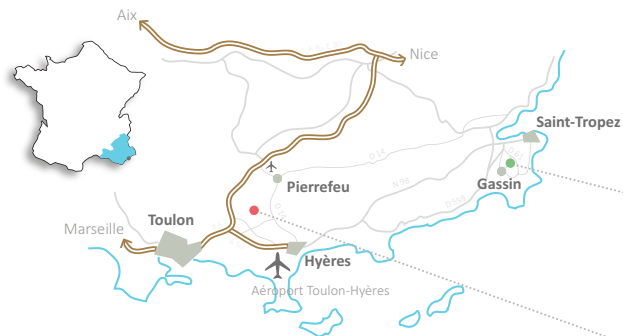


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