



Recent Accolades for the 2001 ROUVIÈRE ROSÉ from Château Routas

The New York Times May 21, 2002 — WINES OF THE WEEK — 2001 Chateau Routas, “Rouvière” Coteaux Varois, France \$10 — A blend of Grenache, syrah and cinsault, this quaffable, delicate rose overflows with aromas of strawberry and peach and a dash of pepper. Uncork it as a foil to ribs slathered in barbecue sauce. — **Leslie Sbrocco**

San Francisco Chronicle June 19, 2002 — ROSÉ FINDS — 2001 Chateau Routas Rouvière (\$10). A zesty, outgoing wine from France’s Coteaux Varois region, comprised of 40 percent Grenache, 30 percent Syrah and 30 percent Cinsault. Pinkish salmon in color, the wine is totally refreshing, with berry and watermelon flavors and a hint of dried herbs on the finish. — **Linda Murphy, Special to The Chronicle**

Gourmet July 2002 — Coming Up Rosés — RECOMMENDED WINES — ...delicious 2001 roses arriving now from the south of France. Most are made from a supple and generous base of Grenach with the fragrance and depth of Cinsault and Syrah as in the Rouvière rosé of Château Routas. — **Gerald Asher**

Newsweek August 12, 2002 — UNCORKED ROSÉ — European rosés are dry, fruity and food-friendlier than the supersweet American “blushes.” Always drink the youngest vintage available. Chateau Routas Coteaux Varois Rosé Rouvière 2001 — A classic French rosé. Delicate, dry and ever so refreshing it’s a perfect summertime aperitif. — **Wine Spectator**

The Mercury News July 3, 2002 — BEST BUY — 2001 Chateau Routas Rouvière, Coteaux Varois, France (\$10) — Crisp, with delicate raspberry, cranberry and watermelon flavors. Juicy. blend of grenache, syrah, cinsault. — **Laurie Daniel**

Chicago Tribune July 17, 2002 — SETTING THE LIMIT AT \$10 STILL GIVES YOU PLENTY OF FINE CHOICES — The 2001 Chateau Routas Rouvière (Coteaux Varois, France, \$8) is a fuller-bodied yet perfectly dry rosé with real red-berry flavor. — **Rod Smith Special to the Chicago Tribune**

Erie Times-News July 5, 2002 — WINE OF THE WEEK — 2001 Chateau Routas Rouvière Rosé — You would be hard pressed to find a better example of the improvement in winemaking in the south of France than this rose. This \$10 charmer is from the Coteaux Varois, a fairly new appellation in the heart of Provence. It’s made from three of the region’s best-known grapes, grenache, syrah and cinsault. Before blending, half the wine was barrel-fermented for richness and complexity and the other half was fermented in stainless steel to provide freshness and preserve the berry-fruit flavor of the grapes. It is an uphill battle to interest consumers in rose, but this dry, surprisingly intense wine deserves attention for its versatility. Think first of a Provencal outdoor lunch, with main course salads or open-face sandwiches, grilled vegetables, chilled meats and poultry. Think, too, of serving this wine as an aperitif accompanied by cheese biscuits and black olives. — **William Rice, Chicago Tribune**

pressdemocrat June 19, 2002 — TASTING ROOM — 3 1/2 stars — Chateau Routas 2001 Rouvière, France, (\$11) Crisp and dry, with tart cherry and strawberry flavors. Rich and ripe. Medium complexity, with great balance. — **Tasting Panel**