

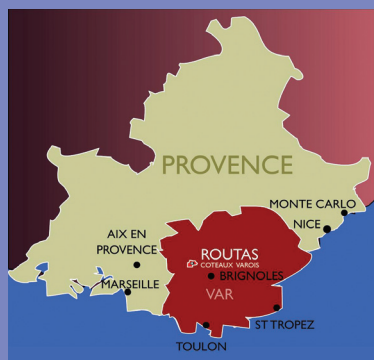
# CHATEAU ROUTAS ROUVIERE ROSÉ COTEAUX VAROIS, PROVENCE

Rouvière Rosé is the quintessential, estate-produced Rosé, sourced from the carefully selected Rouvière designated vineyards on the property.

(sold in 12/750 ml)

**Rated 90 Points! and a 100 Best Buys of the Year Selection**

—WINE AND SPIRITS MAGAZINE



**Grape Variety:** 55% Cinsault, 23% Syrah, 14% Grenache, 8% Cabernet Sauvignon

**Appellation:** A.O.C. Coteaux Varois en Provence

**Soil type:** clay/calcareous

**Average age of vines:** 15 years

**Winemaker:** Jean Louis Bavay

**Vinification:** Hand-harvested, the grapes are gently destemmed, cooled and pressed. All of the Syrah and half of the Cabernet Sauvignon go straight into neutral barrels for primary and malolactic fermentation. The remaining Grenache and Cinsault are fermented in stainless steel tanks and blocked from malolactic fermentation. The two different lots are aged separately for five months and blended prior to bottling.

**Fermentation vessels:** Stainless steel and neutral barrels

**Aging:** 5 months

*For those used to seeing a sea of vines stretching to the horizon, the Chateau Routas estate vineyards come as a surprise – there are many small non-contiguous plots interspersed among stands of trees and other natural features, including a copse of truffle oaks. The scrubby, stony wildness of the area is one of its most appealing features. Each planting of vines seems to exist in its own distinctive environment.*



[www.chateauroutas.com](http://www.chateauroutas.com)

