



— CHÂTEAU —

# ROUTAS

## Chateau Routas Red

### Red Wine Making

The three different grape varieties are harvested at the top of their maturity. After being destemmed and without crushing alcoholic fermentation occurs in open wooden tanks. One release will be done once a day during the fermentation process. When all the sugar is transformed, a maceration period occurs for several days. After pressing the wine is racked in stainless steel tanks. The varieties are aged separately for 7 months before being blended and bottled in August.

### 2018 Red Vintage

The blend of Syrah and Cabernet Sauvignon, more typical in the cooler northern hills of Provence, contributes black fruit, structure and spice. Grenache contributes red fruit.

The Syrah is made up of two different plantings. The oldest, at 55 years of age is amongst the oldest, if not the oldest Syrah vines in Provence, planted at 240m on clay and limestone with south west exposure. These are the lowest yielding vines of the estate averaging 30hl/ha. The second batch of Syrah are nearing 30 years of age, in a similar location, with a higher yielding clone resulting in an average of 40hl/ha. The Cabernet Sauvignon is the youngest at 20 years of age and is planted at the same altitude but with a westerly orientation and has average yields of 40hl/ha. The Grenache comes from old vines, planted in 1965, on clay and limestone slopes orientated south west, at 270m. Age and location guarantee that the Grenache fruit tends more towards structured red fruit rather than the more jammy fruit of hotter locations.

All three were harvested on the 17th of September with warm fermentation at 23°C in wooden tanks for 7 days using the Lalvin D47 yeast which emphasises the Syrah spice and perfume. This yeast with the fermentation in wood also enhances smooth tannins.

### When to drink:

After bottling and for a further 5 years.

### Grape Varieties

52% Syrah

28% Grenache

20% Cabernet Sauvignon



### Tasting Notes

A brilliant red colour. The nose is first dominated by very ripe red fruits with small berries, and cherry and spices.

Then it exults soft and discreet overtone of vanilla, mixed with cherry and laurel. The mouth is large, but the structure is harmonious. The finish is slightly spicy. Perfect with meats, pasta and soft complex cheeses.

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