Rosé

AOP Côteaux Varois-en-Provence

CHÂTEAU
ROUTAS

Château Routas is located in the Var hinterland at an altitude of 250 to 270m, the vineyard benefiting from a cold microclimate in winter and cool nights in summerand is part of the Coteaux Varois en Provence appellation. The cool terroir and the clay-limestone soils allow a slow maturation of the grapes to give balanced wines with a beautiful aromatic freshness. The south-east to south-west exposure allows optimal phenolic maturity.

VINEYARD MANAGEMENT

The 43-hectare vineyard, cultivated on hillsides and surrounded by 290 hectares of forest, is made up of Cinsault, Grenache, Syrah and old vines of Cabernet Sauvignon for the black grapes and Viognier and Chardonnay for the white grapes. The management of the vineyard, without the use of herbicides or pesticides, is intended to respect the fauna and flora and the exceptional natural resource that our estate constitutes. In an effort to always better preserve this resource, the vineyard is being converted to High Environmental Value agriculture.
The vineyard manager does not use irrigation to preserve water on the estate to promote the root establishment of the vines as well as the concentration of the grapes. Similarly, amendments and nutrition are limited to organic inputs of animal and plant origin. Phytosanitary control is limited to what is strictly necessary and correlated to the pressure of diseases on the vineyard, only as a preventive measure.

WINE MAKING

The harvest is carried out early in the morning in order to limit the oxidation of aromas and the taking of colour. The vinification is technical, combining pellicular maceration, separation of juices to preserve freshness and cold stalling for more intense aromas. Each parcel and each grape variety is fermented separately with a specific process in order to reveal the diversity of the terroirs of the estate. The wines are aged on fine lees with stirring (bâtonnage) to gain roundness. A meticulous blend reveals a synergy between the grape varieties.

WINE TASTING

Château Routas rosé is a gourmet, aromatic and balanced wine with a pale pink colour. The nose of white fruits and citrus is intense. The attack, fresh and round, is an invitation to tasting. The rich and silky mouth has a beautiful volume and sweetness and reveals aromas of peach and mandarin. The citrus finish is long and sapid and ends with a saline touch full of tension.

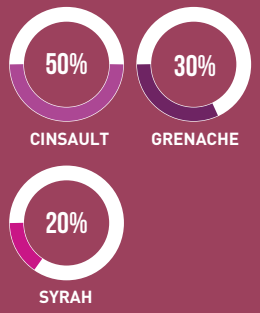
WINE PAIRINGS

Our rosé wine goes wonderfully with Mediterranean cuisine, a Provençal salad, anchovy paste, pasta with pesto, grilled vegetables and meats, a fillet of red mullet or Japanese cuisine. But it will also be appreciated at aperitif time, in the shade of the Provence sun with a few olives.

To be enjoyed within 2 years.

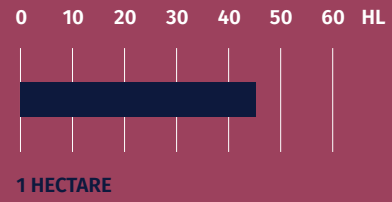
APPELLATION
AOP Côteaux
Varois-en-Provence

ANALYZES
Alcohol13%
pH 3.4
glucose + fructose<1g/L



VARIETIES

SOIL



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