



GRAPE-TO-GLASS

wines worth sharing

Château Routas Rouvière Rosé 2019

Grape Varietals:	46% Cinsault, 30% Grenache, 15% Syrah & 9% Cabernet Sauvignon
Growing Region:	Côteaux Varois en Provence - France
Chief Winemaker:	Jean-Louis Bavay

I have been involved with Château Routas for more than decade. The location and setting of Château Routas is simply stunning, situated at the center of the Côteaux Varois en Provence. Halfway from the French Riviera on the Mediterranean coast and the foothills of the Alps. The Varois area is recognised as a serious wine region through the efforts of quality focused wineries like Château Routas.

The sustainable winegrowing estate has 260 hectares encompassing vineyards, wheat fields, olive trees and dense woods, with oak trees hiding black truffles. The surrounding natural forest is also a favourite refuge to the local wild boars, which are a little too fond of the ripe grapes. Château Routas has a number of vineyards sites, planted with several varietals. This has resulted in small vineyards that are often unusual in shape and surrounded by Provençal wildflowers and herbs. At 400m above sea level, the elevation is among the appellation's highest, providing cool nights which slows the ripening of the grapes, contributing complexity and shaping harvests that can be up to a month later than those nearby.

The fruit for this rosé came from several plots across the estate, as vineyards come of age, they are selected for the quality they can give to this quintessential cuvée. As each parcel come into the winery, the grapes were destemmed, cooled as required and pressed. The juice and the skins remain in contact for between 12 - 24 hours in total. After this brief maceration, all of the Syrah and half of the Grenache go straight to neutral oak barrels for primary and malolactic fermentation. The Cinsault, remaining Grenache and Cabernet juice are fermented in stainless steel tanks, with no malolactic fermentation. The different parcels were aged separately for 4-5 months, and then carefully blended prior to bottling and release.

In your glass you will be greeted by an onion skin, pale pink coral colour, with a tinge of setting sun orange. On the nose this vintage has a delicate aroma of freshly cut watermelon, wildflowers and citrus fruits. These characters carry onto the palate, which is alive with flavours of redcurrants, watermelon, grapefruit, peaches along with wild strawberries and a filtered mineral seam. This rosé's mouthfeel is appealing due to the deftly-oaked components adding a graceful textural charm and perfectly balanced by natural crisp fruit acidity, resulting in a refreshing classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Château Routas 'Rouvière' Rosé has 13% Alc./vol. Chill gently and serve in an aromatic wine glass at 8-10°C.

Cellaring Potential:

Drinking perfectly well this summer season; and over the next 12-18 months.

Food Pairing Suggestions:

Perfect wine pairing with sushi & sashimi, prawns, scallops, salmon gravlax or with a range of salads and even a cold slice of watermelon - *enjoy.*

Château Routas Rosé - the quintessential Provençal Rosé.

