



# GRAPE-TO-GLASS

wines worth sharing

## Château Routas Rouvière Rosé 2020

**Grape Varietals:** 46% Cinsault, 30% Grenache, 15% Syrah & 9% Cabernet Sauvignon

**Growing Region:** Côteaux Varois in Provence - France

**Chief Winemaker:** Jean-Louis Bavay

I have had the pleasure to be involved with Château Routas for nearly 15 years. The location and setting of Château Routas is simply stunning, situated at the center of the Côteaux Varois in Provence. Located around halfway from the French Riviera on the Mediterranean coast and the foothills of the southern Alps and nearly halfway between Marseille and Cannes.

Château Routas has a number of vineyards sites, planted with several varietals at around 400m above sea level, among the appellation's highest, providing cool nights which slows the ripening of the grapes, contributing complexity and shaping harvest times 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.

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 lifted aromas of freshly cut watermelon, wildflowers and citrus notes. These characters carry onto the palate, which is showcasing flavours of watermelon, grapefruit, white peaches along with wild strawberries and a fine mineral seam. The silky mouthfeel is appealing due to the deftly-oaked components adding a subtle textural charm and balanced by natural crisp fruit acidity, resulting in a refreshing classic dry finish. *Treat yourself - this wine is worth sharing.*

This 2020 Château Routas Rouvière Rosé has 13% Alc./vol. A dry style with less than 5g/L residual sugar. 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.**

