



GRAPE-TO-GLASS

wines worth sharing

Château Routas Rouvière Rosé 2021

Grape Varietals:	46% Cinsault, 30% Grenache, 15% Syrah & 9% Cabernet Sauvignon
Growing Region:	Côteaux Varois en Provence - France
*Head Winemaker:	Jean-Louis Bavay - *(retired Dec. 2021)
Head Winemaker:	Fabrice Grossmann



In July I was able to get back to the winery and spend time with Fabrice in the winery, plus taste this 2021 cuvée before bottling. Fabrice follows on from Jean-Louis who was with Château Routas for three decades. Even though the 2021 growing season was a challenge for all, 2022 is a special year for Château Routas as the winery celebrates 30 years of winemaking.

It is such a pleasure spending time at Château Routas, the location and setting 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 midway between Marseille and Cannes. Château Routas has a number of vineyards sites, with some among the region'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, selected for the quality they can give to this quintessential cuvée. As each parcel was destemmed, cooled as required and pressed. The juice remained on skins 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 around 5 months, then carefully blended and rested.

In your glass you will be greeted by the classic onion skin, pale pink coral colour, with a tinge of setting sun orange. On the nose delicate aromas of chilled watermelon, lavender and citrus. These characters softly land on the elegant palate, casually showcasing the flavours of watermelon, pink grapefruit, peach skin along with strawberries and a signature mineral seam. The silky mouthfeel is appealing with its subtle textural charm and balanced by natural crisp fruit acidity, resulting in a refreshing classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Château Routas Rosé has 13% Alc./vol. Classic dry style with less than 4g/L residual sugar. Chill gently and serve in an aromatic wine glass at 8° - 10°C.

Cellaring Potential:

Drinking perfectly well this season; and will hold nicely for another 12 - 18 months.

Food Pairing Suggestions:

Perfect wine pairing with sushi & sashimi, scallops, prawns, salmon gravlax, plus with a range of lightly seasoned summer salads and with a slice of watermelon - enjoy.

Château Routas - the quintessential Provençal Rosé.

