

White

IGP Vin de Méditerranée



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 summer and 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 to limit the oxidation of aromas. Vinification is technical, combining separation of juices to preserve freshness, skin maceration for Chardonnay and cold stalling for Viognier for more intense aromas.

Each plot and each grape variety is fermented separately with a specific process in order to reveal the diversity of the estate's terroirs. Some of the juices are fermented in barrels and stainless-steel barrels to increase the volume in the mouth and the complexity of the aromas. We also carry out malolactic fermentation on the barrels to better blend the wood and bring the complexity of pastry notes. The wines are aged on fine lees with stirring (bâtonnage) to gain roundness. The blend reveals the freshness of the Viognier and the complexity and roundness of the Chardonnay.

WINE TASTING



Château Routas white is an aromatic and fresh wine with a brilliant golden colour. The complex nose reveals aromas of ripe fruit, spices, citrus and orange blossom. The wide and smooth, velvety and delicious palate reveals aromas of white flowers, honey, vanilla and fresh butter. The complex finish presents a salinity which brings the aromatic to a beautiful sapid finish.

WINE PAIRINGS



Our white wine goes wonderfully with fish in sauce, a fillet of red mullet à la Provençale, grilled prawns, an asparagus risotto, chicken with porcini mushroom or morel cream, foie gras or blue-veined cheese.

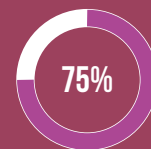
To be enjoyed within 3 to 4 years.

APPELLATION

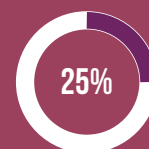
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ANALYZES

Alcohol 13%
pH 3.4
glucose + fructose < 1g/L



VIIGNIER

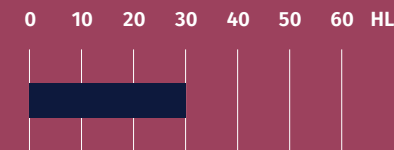


CHARDONNAY

VARIETIES



SOIL



1 HECTARE

YIELDS