

THE
2016
HAS ARRIVED!

CHATEAU ROUTAS ROSÉ

A SUSTAINABLE WINEGROWING ESTATE
COTEAUX VAROIS, PROVENCE



Grape Variety: 45% Cinsault
35% Grenache 20% Syrah

Appellation: A.O.C. Coteaux
Varois en Provence

Soil type: clay / calcareous

Average age of vines: 15 years

Winemaker: Jean Louis Bavay

Vinification:

The grapes are gently destemmed, cooled and pressed. The juice and the skins remain in contact for 24 hours. After this brief maceration, 8% of the Syrah goes straight into wooden barrels for primary and malolactic fermentation. The Cinsault, Grenache and remaining Syrah are fermented in stainless steel tanks, blocked from malolactic fermentation. The two different lots are aged separately, and blended prior to bottling.

Fermentation vessels:

Stainless steel and neutral barrels

Aging: 3 months

Rouvière Rosé is the quintessential, estate-produced Rosé, sourced from the carefully selected Rouvière designated vineyards on the property.

(sold in 12/750 ml)



“Sporting a light pink color, this Rosé offers pretty strawberry, framboise and hints of orange rind to go with a soft, supple, and nicely textured style on the palate. Balanced, clean and well made, drink it over the coming couple of months.”
—*Wine Advocate*

“Silver-orange color. Intensely perfumed aromas of tangerine, nectarine and white flowers, plus a hint of chalky minerality. Offers plump pit and citrus fruit flavors and a bracing note of acidity on the back half”
—*International Wine Cellar*

“A fresh, firm style, with good cut to the cherry and red plum flavors that feature some candied ginger notes. Drink now.”
—*Wine Spectator*

“BEST BUY! — a weighty rosé, this offers an impressive mouthful of sweet cherry flavors with a white pepper spice.”
—*Wine and Spirits*

For the blind tasting, 243 new-release rose wines were judged-only 24 were selected as a BEST BUY.



www.chateauroutas.com

