

THE 2017 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)



CHATEAU  
**ROUTAS**

www.chateauroutas.com



“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*

“That’s why we decided on the Château Routas Coteaux Varois en Provence 2016, which was rated 93 points and sells for less than \$15 a bottle in the United States. It also won the separate Best Value category in the competition. *This may be the best value Rose in the world.*”  
—*James Suckling*

“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.

