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wines worth sharing

Château Routas Rouvière Rosé 2016

Grape Varietal: 45% Cinsault, 35% Grenache & 20% Syrah
Growing Region: Coteaux Varois en Provence, France
Chief Winemaker: Jean-Louis Bavay



The location and setting of Château Routas is simply spectacular, situated at the center of the Coteaux Varois en Provence. Or halfway from the French Riviera on the Mediterranean coast and the foothills of the Alps. The Varois area is recognised as a serious wine region through the efforts of quality focused wineries like Château Routas.

The sustainable winegrowing estate has 260 hectares encompassing vineyards, wheat fields, olive trees and dense woods, with oak trees hiding black truffles. The surrounding natural forest is also a favourite refuge to the local wild boars, which unfortunately are a little too fond of the ripe grapes. Château Routas has a number of vineyards sites, planted with several varieties and having a rich soil diversity which is the key to their vine and grape development. This has resulted in small vineyards that are often unusual in shape, hugging the angular terrain. At 400m above sea level, the elevation is among the appellation's highest, providing cool nights which slows the ripening of the grapes, contributing complexity and shaping harvests 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 the cuvée, with the vines having an average age of around 15 years.

As each parcel comes into the winery, the grapes are gently destemmed, cooled as required and pressed. The juice and the skins remain in contact for typically no more than 24 hours. After this brief maceration, a small parcel of the Syrah juice goes directly into used oak barrels for primary and malolactic fermentation. The Cinsault, Grenache and remaining Syrah juice are fermented in stainless steel tanks, with no malolactic fermentation. The different wine parcels are aged separately, and then carefully combined prior to bottling and resting for up to 3 months before release. Or in the case of New Zealand, a little longer as it travels to these shores and we wait for the start of summer for it to be released.

In your glass you will be greeted by a bright, though pale coral salmon colour, with a tinge of setting sun orange. On the nose this vintage has a delicate aroma of freshly cut watermelon and wild raspberries. These characters carry onto the silky palate which is alive with wild strawberries, along with pink grapefruit, white peaches and a subtle underlying mineral note. This rosé's palate is engaging due to the oak Syrah component adding the lighted textural touch and perfectly balanced by natural crisp fruit acidity resulting in a refreshing classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Château Routas Rouvière Rosé has 13.5% Alc./vol. Chill gently and serve in an aromatic wine glass at 8-9°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, crayfish, scallops, salmon salads or with fruit sorbets and an ice-cold thick slice of pink watermelon - *enjoy.*

Château Routas Rosé - the quintessential Provençal Rosé.

