

## Houchart Sainte Victoire Rosé 2023

Provence, France

AN EXOTIC JOURNEY OF FRUITS AND CITRUS.



### PRESENTATION

At the foot of the Sainte Victoire mountain, 15 kms from Aix en Provence, in the commune of Puylobier, this domaine was bought in 1890 by Aurélien Houchart, a negociant and friend of Cézanne and great-grand father of Geneviève Quiot. This family estate has been farmed since Roman times, some distance away from the "Via Aurelia".

### LOCATION

The Sainte Victoire appellation is a terroir on the southern foothills of the Sainte-Victoire mountain (east from Aix-en-Provence) which extends to the ranges of the Olympus and Aurélien mountains. This Area has very specific geo-climatic characteristics (poor, well-drained soils formed of limestone and clayey sandstone). This terroir benefits from exceptional sunshine and a slightly continental nuances climate, protected in the south from maritime influences by the Aurélien mountains and the Sainte-Baume massif. The action of the mistral cleanses the vineyard. The grapes ripen later there than in the rest of the Côtes de Provence Appellation, which gives the wines a characteristic freshness.

### IN THE VINEYARD

In traditional culture, the work in the vineyard favors the work of the soil and the preservation of the environment.

### WINEMAKING

Direct pressing then settling at 12°C. Fermented at 18°C.

### AGEING

Ageing on fine lees for a few months. The production decree allows a more precarious marketing in recent years. Our Sainte Victoire wine is available from the beginning of the year following the harvest.

### VARIETALS

Carignan, Cinsault, Grenache noir, Syrah

14 % VOL.

### SERVING

Serve at 10 to 12°C in order to benefit from the aromatic breadth.

### AGEING POTENTIAL

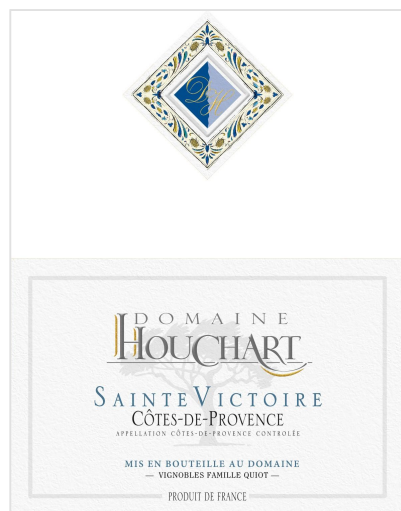
Enjoy all year long, 2 to 3 years

### TASTING

An explosion of summer flowers, melon, peach, orange and even papaya on a very mineral background.

### VISUAL APPEARANCE

Clear colour.



#### AT NOSE

Aromas of red fruits (strawberry, currant).

#### ON THE PALATE

The terroir special minerality is well to be fore.

#### FOOD PAIRINGS

Aperitif, salads and savoury pies. Perfect with slightly spicy dishes, oriental or Asian type (curry chicken, tandoori chicken, apricot and almond tagine...).

#### REVIEWS AND AWARDS



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Bronze

"Rose bonbon vif, confiture de fraise rose Barbie, bonbons aux cerises aigre-doux, canneberge juteuses.

Bright candy pink, barbie pink strawberry jelly, lifted cherry sour cherry sweets, juicy cranberry fruit."

International Wine Challenge 2024 Bronze, 16/05/2024

