

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

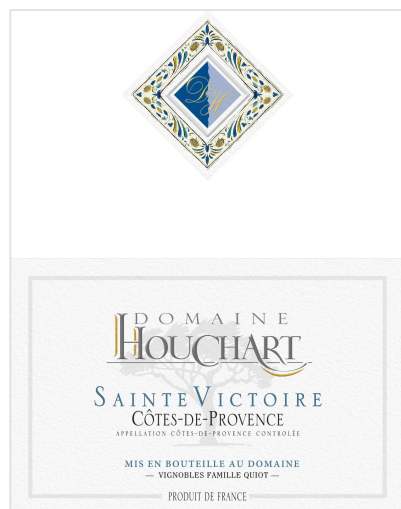
Enjoy all year long, 2 to 3 years

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

