



Houchart Tradition White

côtes de provence.

WINEMAKING

Direct pressing or cold maceration (12 to 24 hours). Varieties fermented separetely. Vatting time: 12 to 24 days at 18-20°

VARIETALS

Rolle, Clairette, Sémillon

SERVING

Serve fresh.

AGEING POTENTIAL

Enjoy all year long

TASTING

Enjoy citrus and white fruits (peaches, pears) with some pineapple notes.

VISUAL APPEARANCE

Brilliant pale yellow.

AT NOSE

White peach and citrus fruit aromas.

ON THE PALATE

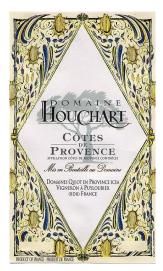
Fruity, lively and persistent on the palate.

FOOD PAIRINGS

Aperitif, seafood, fish or cheese soufflés. Also great with salads and quiches (cold or hot).

REVIEWS AND AWARDS

"VINTAGE 2015: The nose is fruity and offers a slight freshness. It reveals notes of crushed vineyard peach and slight hints of Quenette, ripe lemon associated with discreet hints of mandarin as well as a hint of white fruits and a very discreet flinty hint. The palate is fruity, juicy, well-balanced, ample, round, slightly suave and offers a slight fat, a beautiful juiciness as well as a beautiful fresh/acid frame. In the mouth this wine expresses notes of vineyard peach and passion fruits associated with slight touches of mandarin, Quenette, a discreet flinty hint as well as discreet hints of lemon and gourmand/fleshy brugnon. Good length."





VERT DE VIN, 06/03/2017

SILVER - ARGENT
"VINTAGE 2015"
CONCOURS DES VINS DE PROVENCE, 01/04/2016





"VINTAGE 2014 - USA: Spicy, aromatic and fruity, this is an immediately attractive wine. It's full of lemon, mango and orange peel, round and rich."

Wine Enthusiast, 11/05/2015

"vintage 2013 - USA

Its color is pale, just barely tinted, so its fresh, forward aroma may be a surprised - a mix of flowers and summer fruits with a hint of citrus and a touch of honey. Its texture is silky, and an aftertaste reminds one of Provence itself"

Eunice Fried, Global Traveler USA, 01/08/2014



"USA: vintage 2013

This perfumed wine is rich, full in the mouth while keeping plenty of fresh, crispcitrus and pear flavors. It is ready to drink, but will be better in 2015"

R.V, Wine Enthusiast, 13/05/2014

BRONZE MEDAL

"Vintage 2013"

concours des vins de Provence, 01/04/2014

