



Houchart Tradition Red 2018

côtes de provence,

A CONCENTRATE OF BLACKBERRY, BLACKCURRANT AND SPICES

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".

THE VINTAGE

A rainy but beneficial first semester which allowed to make up a little for the deficient water reserves in 2017. Consequently, spring was synonymous with mildew attack but thanks to a proper control, the harvest has been preserved. The summer was hot and sunny, which allowed us to approach the harvest in optimal conditions. The health of the berries was excellent and conducive to the expectation of optimal maturity, favored by a magnificent beginning of autumn with hot afternoons and cool nights.

LOCATION

At the foot of the Sainte Victoire mountain, near the town of Puylobier. The domaine is located in the plain between the Sainte Victoire and Aurélien mountains. This very particular situation creates a very specific climate to this area.

TERROIR

Clay-limestone soils, with a coarse texture, resulting from the decomposition of the bedrock of the surrounding mountains.

IN THE VINEYARD

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

HARVEST

October 2018

WINEMAKING

Total de-stemming and 20% "saignée" to make Rosé wine. Vatting time : 10 to 15 days at 27-28°C. Matured for 10 to 12 months.

VARIETALS

Cabernet sauvignon, Carignan,
Grenache noir, Syrah

14.5 % VOL.

SERVING

Serve it around 15°C. We suggest you to refresh it in summer.

AGEING POTENTIAL

2 to 3 years, 5 years



TASTING

Wine with scents of violet, blackcurrant and white pepper. Supple and deliciously fruity palate. A versatile wine to serve chilled (15-16°C) for more sparkle.

VISUAL APPEARANCE

Vermillion red.

AT NOSE

Red berry and pepper aromas.

ON THE PALATE

Red berries with a lovely, well balanced tannin structure.

FOOD PAIRINGS

Barbecues or Italian dishes.

REVIEWS AND AWARDS



89/100

"VIDEO DE PRESENTATION / PRESENTATION VIDEO

Cliquez ici pour voir la vidéo / Click here to see the video"

https://www.youtube.com/watch?v=RI3iE4i_pD8, Tasted 100% Blind, 03/03/2020

LE GUIDE
HACHETTE
DES VINS

"MILLESIME 2018 - 1 ETOILE"

Le Guide Hachette des Vins, 05/09/2020

