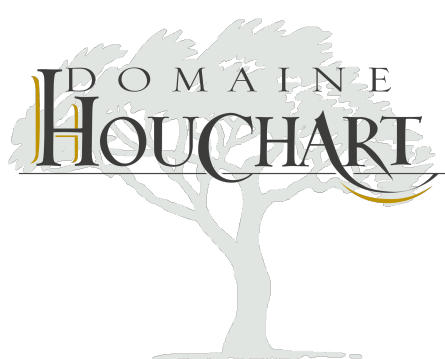




Houchart Tradition Rosé 2022

Provence, France

A RED FRUIT, PEACH AND GRAPEFRUIT BASKET.



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

At the foot of the Sainte Victoire mountain, near the town of Puylobier. The domain 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 and limestone soils, rough-textures, formed from the decomposition of the mother rock from 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

September 2022

WINEMAKING

Direct pressing for most varietals. Vatting 12 to 24 days at 18-20°C in order to promote freshness.

AGEING

The wines are quickly bottled, from December, in order to be available on the markets at the beginning of the year following the harvest.

VARIETALS

Cinsault, Grenache noir, Syrah, Tibouren

13 % VOL.

TECHNICAL DATA

Production volume: > 300 000 bottles

Surface area of the vineyard: 50 ha

Yield: 45 hL/ha

Age of vines: 35 years old

AGEING POTENTIAL

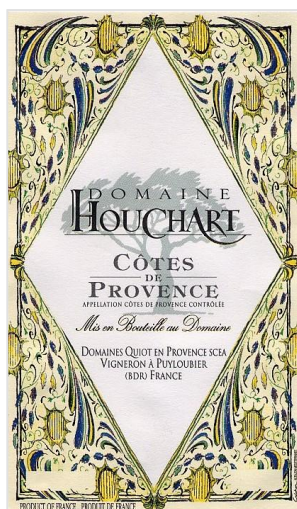
Enjoy all year long

TASTING

A basket of red fruits, peach and grapefruit.

VISUAL APPEARANCE

Fairly sustained salmon pink. This bright color is the result of a blend of traditional varietals from Provence, without any oenological treatment.



Domaine Houchart

Domaine Houchart - CD12 (pas d'accueil au domaine), 13114 PUYLOUBIER

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www.famillequiot.com/   

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11QICE

1/2

ON THE PALATE

Vivacity, freshness, citrus aromas, with a lot of roundness.

FOOD PAIRINGS

Serve at 10-12°C with flambées pies, salads and Asian cuisine.

REVIEWS AND AWARDS

"Pourquoi c'est un coup de coeur : Ce vin provençal légèrement floral offre des notes agréables de fruits d'été. Rafraîchissant, c'est une belle option pas trop chère pour impressionner ta date lors d'une soirée romantique où les produits de la mer sont à l'honneur.

En plus de son excellent rapport qualité prix, Nathalie te le suggère en accompagnement d'un tartare de saumon : « Sec, fin et charmeur, il offre des arômes de melon, de fraise, de framboise, de pêche et d'herbes fraîchement coupées avec une belle et longue finale d'agrumes. »

Why it is a favorite: This slightly floral Provencal wine offers pleasant notes of summer fruits. Refreshing, it is a nice option not too expensive to impress your date on a romantic evening where seafood is in the spotlight.

In addition to its excellent value for money, Nathalie suggests it with a salmon tartare: «Dry, fine and charming, it offers aromas of melon, strawberry, raspberry, peach and freshly cut herbs with a beautiful and long citrus finish.»

Françoise Goulet-Pelletier, Narcity Québec

Decanter

"Issu des collines de Ste Victoire, ce domaine familial apporte une partie de son patrimoine rhodanien à son rosé de Provence, visant des fruits plus corsés. Légèrement plus concentré en couleur, ce vin très frais et vibrant a des oranges amères, des groseilles juteuses, une touche de grenade et de tamarin et une garrigue aux herbes qui donne une structure corsée. Plein d'énergie, c'est une délicieuse version moderne du rosé de Provence.

Slightly more concentrated in colour, this very vibrantly fresh wine has bitter oranges, juicy redcurrants, a touch of pomegranate and tamarind and herbal garrigue confidently giving full bodied structure.

Full of energy, this is a scrumptious modern take on Provence rosé"

Elizabeth Gabay, Decanter

Decanter

"Médaille de Bronze - 2023"

Decanter

"Une belle réussite (encore) pour ce classique de Provence. Il faut dire que les vins de la famille Quiot sont toujours d'une qualité et d'une authenticité remarquables (pensez au Vieux Lazaret en Châteauneuf du Pape). Le 2022 est doté d'un fruité nourri, tendre et frais. Des notes de coulis de framboise, de pêche et une touche florale. Un des meilleurs sous les 20\$."

Juin 2023, Le Journal de Montreal

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