



# CÔTES PROVENCE STILLION COTO IN HOUSE COMPANY - VICIOLES FORMER AT PRACE PROCESS FORMER OFFT - PROCESS FORMER



# **Houchart Tradition Rosé 2024**

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 Puyloubier, 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 Puyloubier. 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 surounding mountains.

# 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 for most varitals. Vatting 12 to 24 days at  $18\text{-}20^{\circ}\text{C}$  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.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

# 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, 2 to 3 years

### 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.  $_{1/2}$ 

**Domaine Houchart** 

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# 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.

# **CLASSIC FOOD AND WINE PAIRINGS**

Aperitif, International cuisine, Cheese, Sea food, Shellfish