

Houchart Tradition White 2021

côtes de provence,

The white Provence, not very well-known, is a concentrate of subtle pears and citrus fruits. To discover.



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".

THE VINTAGE

The 2021 vintage has a beautiful expression of white fruits.

LOCATION

At the foot of the Sainte Victoire mountain, near the town of Puyloubier. 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.

WINEMAKING

Direct pressing then settling at 10°C. Fermentation in stainless steel vats at 18°C.

AGEING

Ageing on fine lees while awaiting precocious bottling, from December.

VARIETALS

Clairette, Rolle, Sémillon

13.5 % VOL.

SERVING

Serve fresh.

AGEING POTENTIAL

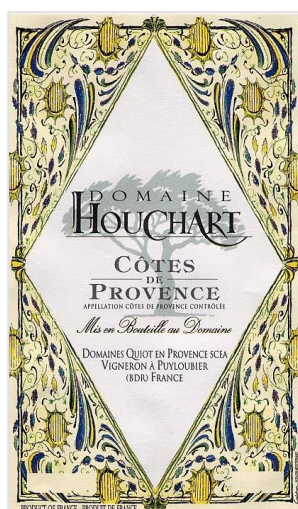
Enjoy all year long

TASTING

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

VISUAL APPEARANCE

Brilliant pale yellow.



Domaine Houchart

Domaine Houchart - CD12 (pas d'accueil au domaine), 13114 PUYLOUBIER
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www.famillequiot.com/   

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

falstaff

91/100

"A very fruity nose boasts hints of ripe citrus and white pear, but there are tropical overtones, too. The palate is light and balanced and reveals a lovely spicy, grassy undertow. The finish is harmonious, dry and fresh."




Falstaff



Or

Concours des vins de Provence 2021 - Médaille d'or

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