

Houchart Tradition Rosé 2023

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 ac

Yield: 45 hL/ha

Age of vines: 35 years old

AGEING POTENTIAL

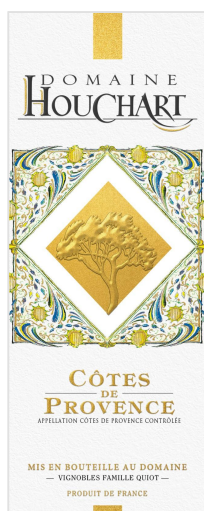
Enjoy all year long




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



M3PE1E

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.

