



Houchart Tradition White 2023

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 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 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

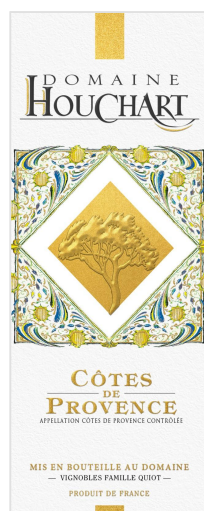
Enjoy citrus and white fruits (peaches, pears) with some pineapple notes.




VISUAL APPEARANCE

Brilliant pale yellow.

AT NOSE

White peach and citrus fruit aromas.



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



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).

