

Houchart Tradition Red

côtes de provence,

A CONCENTRATE OF BLACKBERRY, BLACKCURRANT AND SPICES



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.

HARVEST

October

WINEMAKING

Total de-stemming and 20% "saignée" to make Rosé wine. Vatting time : 10 to 15 days at 27-28°C. Matured for 10 to 12 months.

VARIETALS

Syrah, Grenache noir, Cabernet sauvignon, Carignan

SERVING

Serve it around 15°C. We suggest you to refresh it in summer.

AGEING POTENTIAL

2 to 3 years, 5 years

TASTING

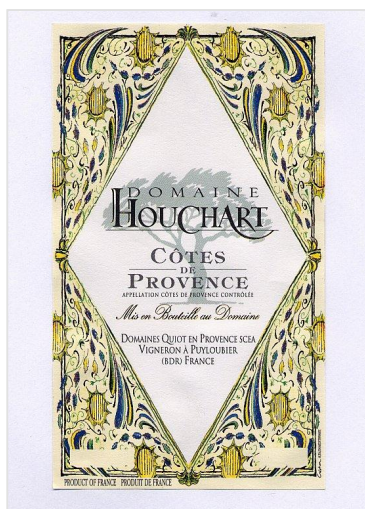
Wine with scents of violet, blackcurrant and white pepper. Supple and deliciously fruity palate. A versatile wine to serve chilled (15-16°C) for more sparkle.

VISUAL APPEARANCE

Vermillon red.

AT NOSE

Red berry and pepper aromas.



ON THE PALATE

Red berries with a lovely, well balanced tannin structure.

FOOD PAIRINGS

Barbecues and Italian dishes.

REVIEWS AND AWARDS



89/100

"VIDEO DE PRESENTATION / PRESENTATION VIDEO

Cliquez ici pour voir la vidéo / Click here to see the video"

https://www.youtube.com/watch?v=RI3iE4i_pD8, Tasted 100% Blind, 03/03/2020

SILVER MEDAL - MEDAILLE D'ARGENT

"VINTAGE 2014 - MILLESIME 2014"

Concours des Vins de Provence, 01/04/2016



"VINTAGE 2013: USA: There is a definite touch of stalkiness here, perhaps a consequence of the vintage. It has black currant fruits and balanced acidity, needing a few more months to be developed. Drink from 2016."

Wine Enthusiast, 11/05/2015



90 - Best buy

"USA: Vintage 2011:

With really ripe fruit and juicy black flavors, this is a rounded, warm wine. It tastes of sun, although there is also something more seriously structured about it. Acidity gives freshness, while the tannic structure suggests further aging. Drink now, but better in 2015."

R.V, Wine Enthusiast, 13/05/2014

GOLD MEDAL

"Vintage 2011"

Concours des Vins de Provence, 01/04/2014



"vintage 2011: USA

A balanced and fresh tasting red, with juicy red berry and fruit flavors, offering notes of cinnamon and cardamom. A hint of milk chocolate enlivens the finish. Drink now."

Wine Spectator, 01/11/2013

Silver

"vintage 2011"

Vinalies China 2013, 07/07/2013

SILVER - ARGENT

"Vintage 2011"

Concours des Vins de Provence 2013, 14/05/2013

médaille de bronze - bronze medal

"millésime 2010"

CHALLENGE PRIX PLAISIR 2012, 19/04/2012

3 stars

"vintage 2010"

Premium Select Wine Challenge PROWEIN 2012, 24/02/2012

