



Houchart, Les Cigales, Rosé, 2024

AOC Côtes de Provence, Provence, France

A RED FRUIT, PEACH AND GRAPEFRUIT BASKET.



PRESENTATION

At the foot of the Sainte Victoire mountain, 15 km from Aix en Provence, in the town of Puyloubier, this estate was purchased in 1890 by Aurélien Houchart, friend of Cézanne and great-grandfather of Geneviève Quiot. A family estate, it has been cultivated since Roman times some distance from the "Via Aurélia".

LOCATION

At the foot of the Montagne Sainte Victoire, near the town of Puyloubier. The estate is located in the middle between the Montagne Sainte Victoire and the Monts Aurélien. This very particular situation creates a climate very specific to this area.

TERROIR

Clay-limestone soils, with a coarse texture, resulting from the decomposition of the parent rock of the surrounding mountains.

IN THE VINEYARD

Working in the vineyard, in traditional cultivation, promotes tillage and preservation of the environment.

WINEMAKING

Direct pressing for most grape varieties. Vatting for 12 to 24 days at 18-20°C to promote freshness.

AGEING

The wines are quickly bottled, from December, in order to be available on the markets at the start of the year following the harvest.

VARIETALS

Cinsault, Grenache noir, Syrah, Tibouren

13 % VOL.

SERVING

To drink during the year

AGEING POTENTIAL

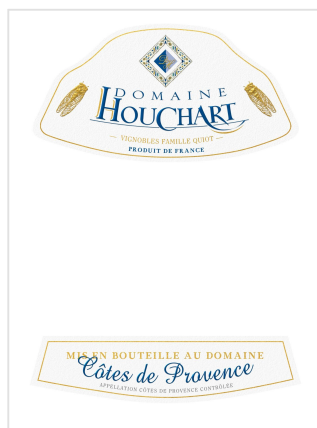
Enjoy all year long

TASTING




A basket of red fruits, peach and grapefruit. Liveliness, freshness, citrus aromas, with lots of roundness.

FOOD PAIRINGS

Serve at 10-12°C accompanied by tartes flambées, salads and Asian cuisine.



Domaine Houchart

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

