

Houchart Tradition Rosé 2020

côtes de provence,

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 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 2020 vintage was marked by capricious weather but which still allowed us to offer a fruity and freshness wine. Release of new vintages as soon as the beginning of the year following the harvest.

LOCATION

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

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

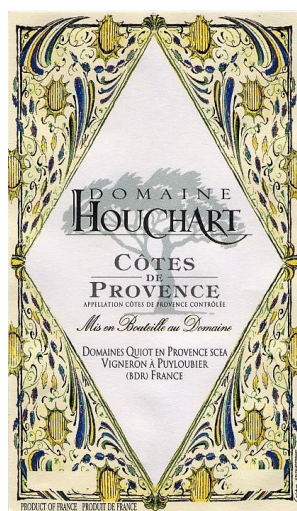
13.5 % VOL.

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 varieties from Provence, without any oenological treatment.

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.

REVIEWS AND AWARDS

Selected

Meininger's International Rosé Award 2021, 13/04/2021

Or / Gold

Concours Mondial de Bruxelles 2021, 11/03/2021

93 points

""Domaine Houchart 2020 Côtes de Provence Rosé, is a benchmark Provençal blend of Grenache, Syrah, Cinsault and other varieties. Bright, sassy and spicy with notes of watermelon, raspberry and wet stone. This wine has all the right bells and whistles for a high-toned profile.""

The Testing Panel Magazine - USA



Bronze

Decanter World Wine Awards, 07/07/2021

90/100

""Really love the label. It's bursting with colour (as is the wine!), fun but traditional, medieval. Darker colour. Overt soft crushed raspberries with a hint of cloudberry and beeswax aromas. On the palate, well extracted juicy red fruit, gorgeous opulent raspberry and cherry jam. Lovely chalky acidity on the finish. An incredibly juicy, modern take on an old joyous style, bursting with fruit, well extracted, very balanced, wonderfully drinkable. A real joy to drink in a summer garden or on a picnic with full flavoured food. Not a robust gastronomic wine, just oodles of fruit. Highly Recommended.""

Elizabeth Gabay, 10/06/2021



90/100

""Shimmering orange. Spice-accented red berry and floral aromas take on subtle orange and pit fruit notes as the wine opens up. Velvety and broad on the palate, offering bitter cherry, red currant and nectarine flavors and a firming suggestion of orange pith. Shows fine finishing clarity and persistence and leaves an echoing red fruit note behind. - Josh Reynolds""

Vinous, 15/07/2021



90/100

""Provence rosé: our top 30.

Darker pink. Crushed raspberry aromas. Opulent raspberry and cherry jam palate with fine acidity and a mineral lift on the finish. A real joy to drink in a summer garden or on a picnic with full-flavoured food. Not a complex wine, but incredibly juicy and bursting with fruit. Drink 2021-2025 alc 13.5%.""

Decanter

