



# CHÂTEAU DU ROUËT

— Depuis 1840 —

## Château du Rouët, Estérelle Côtes de Provence 2017

### PRODUCER

Château du Rouët is now run by the fifth generation of the Savatier family, who have owned it since 1840. The Château was originally known for selling pinewood and cork from their surrounding forest. Vines were planted in 1927, to act as a firebreak to protect the forest, and the first bottled wine of Château du Rouët appeared in 1945. Today, brothers, Martin and Matthieu Savatier run the Château, with Martin looking after the vineyards and Matthieu making the wines.

### VINEYARDS

Château du Rouët is situated at the foothills of the Estérel mountain range, which spans the coast of Provence. They own 85 hectares of vines which grow on distinctive red, volcanic rock soil at an altitude of 560 metres. The south-facing vineyards benefit from warm, sunny days and are cooled by the Mistral and sea breezes which add elegance and freshness to the wines. The estate practices la lutte raisonnée, working the soils with organic fertilizers, such as manure.

### VINTAGE

2017 was one of the most difficult vintages in recent years for Provence, suffering from hail and frost in the spring before a drought in the summer. Although the crop was small, the fruit was very concentrated and of excellent quality. High temperatures during the summer months meant that harvest was one of the earliest recorded, beginning mid-August.

### VINIFICATION

The Estérelle Rosé, made solely from estate grown fruit, is a blend of 40% Grenache, 30% Tibouren, 20% Cinsault and 10% Carignan. The grapes were harvested at night in order to retain the delicate aromas. At the winery, cold maceration took place at 8°-12° C and was carried out for six hours to extract aromas and just a little colour. The different parcels of grapes were fermented separately in stainless steel tanks and blending took place in November following harvest.

### TASTING NOTES

This wine is pale salmon in colour with aromas of strawberry and raspberry, coupled with notes of wild thyme and rosemary. The palate is dry with refreshing acidity and the finish is long and scented.



### VINTAGE INFORMATION

<b>Vintage</b>	2017
<b>Region</b>	Côtes de Provence, Provence
<b>Grape Varieties</b>	40% Grenache/Garnacha 30% Tibouren 20% Cinsault 10% Carignano/Carignan
<b>Winemaker</b>	Matthieu Savatier
<b>Features</b>	Carbon Neutral, Sustainable, Vegan, Vegetarian
<b>Closure</b>	Synthetic Cork
<b>ABV</b>	13.5%
<b>Residual Sugar</b>	1.4g/L
<b>Acidity</b>	4.05g/L
<b>Wine pH</b>	3.56
<b>Bottle Sizes</b>	75cl