

Château du Rouët,
`Estérelle` Côtes de Provence 2020
Côtes de Provence, Provence, France



30% Tibouren
30% Cinsault

Winemaker	Matthieu Savatier
Closure	Synthetic Cork
ABV	12.5%
Acidity	4.9g/L
Wine pH	3.46
Bottle Sizes	75cl
Notes	Vegetarian

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 70 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 deliver elegance and freshness to the wines. The estate practices la lutte raisonnée, working the soils with organic fertilizers, such as manure.

VINTAGE

2020 was a good vintage for Provence. A wet spring was followed by a hot and dry summer. The long, sunny afternoons and cooler nights provided optimal conditions for ripening and the vines remained in good health with little threat from disease. Harvest took place in September, and the overall quality of the fruit was high, showing complex aromas and a well-balanced, elegant acidity.

VINIFICATION

The Estérelle Rosé, made solely from estate grown fruit, is a blend of Grenache, Tibouren and Cinsault. The grapes were harvested at night in order to retain the delicate aromas and varieties were kept separate. At the winery, cold maceration was carried out to extract aromas and a little colour from the skins. The grapes were then fermented separately in stainless steel tanks at low temperatures between 14° and 16°C before the wines were blended.

TASTING NOTES

This wine is pale salmon in colour with bright aromas of ripe citrus and white blossom. There's a great freshness on the palate, with the fruit and acidity working in complete harmony. Flavours of berries and citrus linger on the finish.