



— CHÂTEAU —
ROUTAS

Chateau Routas White

White Wine Making

The grapes are gently destemmed, cooled and pressed. The wine is fermented in stainless steel tanks and blocked from malolactic fermentation to add a crisp component to the wine. Around 40% of the varietals are blended prior to aging, while the rest is aged separately for 6 months.

2018 White Vintage

The cooler climate of the hills of northern Coteaux Varois, on clay and limestone soils at 240m is compatible with the more northern Rhone variety of Viognier and Chardonnay.

Seventy-five per cent of the blend is from 10-year-old Viognier vines from vineyards at 240m with a westerly orientation. This variety's aromatics benefit from the cool climate in a hot region and the long growing season.

Harvested mid-September and fermented at a cool 16°C in inox to preserve its freshness. Fermented with Laffort X16 yeast over two weeks to enhance the floral aromatics naturally found in Viognier.

Fruit from old vine Chardonnay contributes to twenty five percent of the blend. Harvested a few days earlier and with a slightly shorter fermentation with the same yeast, producing fresh yellow fruit characters.

Both varieties produced wine with good fresh acidity at 4.25g/l, reflecting the cooler location.

When to drink:

After bottling and for a further 3 years.

Grape Varieties

75% Viognier
25% Chardonnay



Tasting Notes

Pale straw colour, with a light green hue. On the nose, aromas of lime sherbet, citrus, ripe pear and a hint of gooseberry come forward. On the palate, tropical fruit notes lead to a crisp, lively acidity. Perfect after a long day venturing around the Provençal region, or simply sitting under a tree, shaded from the midday sun.

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