



— CHÂTEAU —

ROUTAS

Chateau Routas Rosé

Rosé Wine Making

The grape varieties are harvested separately, destemmed, and then go directly into the press bladder. Maceration occurs for the next few hours. This time allows cold settling to be complete before inoculation of selected yeasts.

The grape varieties are fermented separately in stainless steel tanks.

After fermentation the blending of the rosé cuvée takes place followed by two or three rackings to ensure the new wine is crystal clear. The wine is then bottled in January.

2019 Rosé Vintage

On the cool uplands of northern Provence, at 250 to 270m, a blend of Cinsault and Grenache with a touch of old vine fruit from Syrah and Cabernet Sauvignon are grown to make the rosé.

The clay and limestone soils further emphasise the freshness and acidity and result in a long slow maturation season and harvest dates around a month later than those on the coast. A combination of south east and south west exposure gives full phenolic ripening.

The majority of the blend comes from 10-year-old Cinsault vines, which are fermented at a cool 14°C in inox to preserve the fruit character. A combination of yeasts were used: Lalvin Opale to emphasise the natural floral and lychee character of the Cinsault,

and Lalvin K1 to maintain the fresh crispness.

The second major variety is Grenache, a mix of old vine (50 years on the highest slopes) and young vines. Harvested in late September and fermented at a cool 14°C in inox to emphasise the fruit. The old vines are slower to ferment, with Lalvin K1 which preserves the freshness but also allows the natural fruit of the old vines to show their natural fruit intense character. The younger vines are fermented with Lalvin Opale which brings out the ripe peach and redcurrant fruit, the classic Peach Melba of cooler climate Grenache rosé.

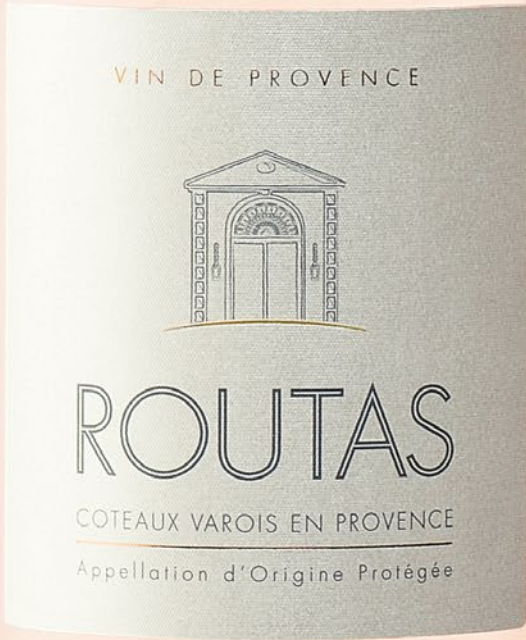
A touch of depth and structure is contributed by a small percentage of old vine Cabernet Sauvignon and mature Syrah. The Syrah

in the 2019 vintage was picked slightly earlier than usual due to rain in mid-September, providing fresh acidity while the Cabernet in the third week of September.

Both fermented at a cool 14°C in inox with Lalvin Okay which serves to emphasise the body and weight of the fruit, which, in the Cabernet gives a touch of red currant fruit and mineral structure to balance the fruity floral character of the Cinsault and Grenache.

When to drink:

After bottling, and for a further 2 years.



Grape Varieties

46% Cinsault

30% Grenache

15% Syrah

9% Cabernet Sauvignon



Tasting Notes

Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with wild strawberries and hints of mineral notes. Crisp acidity and a refreshing finish.

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