

Domaine Houchart Côtes de Provence

Category	Rosé
Grapes	35 % Grenache, 25 % Syrah, 20 % Cinsault, 15 % Cabernet-sauvignon
Appellation	Côtes de Provence (AOC)
Producer	Famille Quiot
Country	France
Region	Provence
Size	750 ml
Degree of alcohol	13,5 %
Serving temperature	6-8 °C
Available	Québec, Alberta, New Brunswick

Terroir

This wine is produced on clay-limestone soil, coarse texture formed from the decomposition of the mother rock from the surrounding mountains.

Vinification and maturation

The winemaking is done separately for each variety. Direct pressing and cold maceration are pursued for 12 to 24 hours. The vatting period lasts between 12 and 24 days at 18-20°C.

Features

Pale salmon pink color robe. The nose is delicate with subtle floral, fruity and mineral notes. This dry rosé has a refreshing acidity. In the mouth, it is supple, with a slightly lingering finish.

Food Pairings

Ideal with Tartes Flambées, salads and Asian cuisine.

Product codes

Québec : 11686503, Alberta : 738568, New Brunswick : 3345120000064

