

— CHÂTEAU —

ROUTES

www.routas.com

Intro

The 290 ha Estate of Chateau Routas is nestled between the old town elegance of **Aix-en-Provence**, and the white sand beaches that line the **Gulf de Saint Tropez**. An altitude of 350 meters provides cooler nights contributing to wines that combine both freshness and grape complexity.

In 2005 Sir David Murray & family took ownership, ushering in a new era for Chateau Routas.

Region

Chateau Routas is situated within the “Coteaux Varois en Provence”, a key appellation of the Provence wine region in the far South East of France. It was introduced in March 1993 as a complement to the “Cotes de Provence” created 16 years earlier. The appellation is an enclave of the “Cote de Provence”.

The Estate

The sustainable farmed estate abounds in the agricultural diversity that is key to vine health. The 290 hectares encompass wheat fields and olive trees, and black truffles stud the earth. Red poppies give way to brilliant yellow sunflowers, and in the fall, the surrounding forests yield abundant mushrooms-cepes (porcini), fragile girolles, and morels. Helpful insects play their part in keeping the vines disease-free.

The terrain is punctuated by a stunning geological anomaly, the 270 meter-deep Infernet Hole (Devil’s Hole), a canyon thought to have been created by a meteor collision. The hole is a favorite refuge of the local wild boars, which are unfortunately a little too fond of the Chateau Routas grapes!

As in all the best properties, the Chateau Routas soil varies dramatically, resulting in small vineyards that are often unusually shaped. Some plots are red as crushed brick, while others are of crumbly grey limestone mixed with bright red stones that bleach in the hot summer sun. The elevation is among the Provence’s highest, providing cool nights that slow the ripening of the grapes, contributing complexity, and dictating harvests that are up to a month later than those nearer the coast



Rosee



Chateau Routas Rose

Rose Wine Making

The grape varieties are harvested separately, destemmed, and then go directly into the press bladder. Maceration occurs for the next 24 hours to extract fruit, but not colour. This time allows cold settling to be complete before inoculation of selected yeasts, depending on the variety. The grape varieties are fermented separately, in stainless steel tanks before blending. The blending of the rosé cuvée takes place after the process of fermentation ends, followed by two or three rackings to ensure the new wine is crystal clear. The wine is then bottled in January.

2018 Rose 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 Cinsault from 10-year-old vines with the most southerly exposure, harvested in early October and fermented at a cool 14C in inox to preserve the fruit character. A combination of yeasts was 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. The Grenache in the cooler location results in particularly fresh acidity. Harvest in late September and fermented at a cool 14C in inox to emphasise the fruit. The old vines are slower to ferment over three weeks, 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 2018 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 cool (14C) 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

35% Cinsault

30% Grenache

25% Syrah

10% 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.

White



Chateau Routas White

White Winemaking

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 CoteauxVarois, 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 cool (16C) 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 25% 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.

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.

Grape Varieties

75% Viognier
25% Chardonnay



Chateau Routas Red

Red Winemaking

The three different grape varieties are harvested at the top of their maturity. After being destemmed and without crushing alcoholic fermentation occurs in open wooden tanks. One release will be done once a day during the fermentation process. When all the sugar is transformed, a maceration period occurs for several days. After pressing the wine is racked in stainless steel tanks. The varietals are aged separately for 7 months before being blended and bottled in August.

2018 Red Vintage

The blend of Syrah and Cabernet Sauvignon, more typical in the cooler northern hills of Provence, contributes black fruit, structure and spice. Grenache contributes red fruit.

The Syrah is made up of two different plantings. The oldest, at 55 years of age is amongst the oldest, if not the oldest Syrah vines in Provence, planted at 240m on clay and limestone with south west exposure. These are the lowest yielding vines of the estate averaging 30hl/ha. The second batch of Syrah are nearing 30 years of age, in a

similar location, with a higher yielding clone resulting in an average of 40hl/ha. The Cabernet Sauvignon is the youngest at 20 years of age is planted at the same altitude but with a westerly orientation and has average yields of 40hl/ha. The Grenache comes from the old vines, planted in 1965, on clay and limestone slopes orientated south west, at 270m. Age and location guarantee that the Grenache fruit tends more towards structured red fruit rather than the more jammy fruit of hotter locations.

All three were harvested on the 17th of September with warm fermentation at 23C in wooden tanks for 7 days using the Lalvin D47 yeast which emphasises the Syrah spice and perfume. This yeast with the fermentation in wood also enhances smooth tannins.

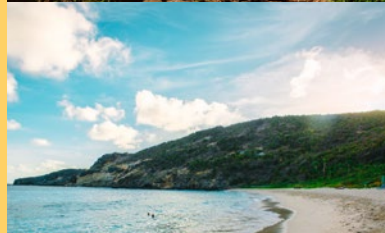
When to drink:
After bottling and for a further 5 years.

Tasting Notes

A brilliant red colour. The nose is first dominated by very ripe red fruits with small berries, and cherry and spices. Then it exults soft and discreet overtone of vanilla, mixed with cherry and laurel. The mouth is large, but the structure is harmonious. The finish is slightly spicy. Perfect with meats, pasta and soft complex cheeses.

Grape Varieties

52% Syrah
28% Grenache
20% Cabernet Sauvignon

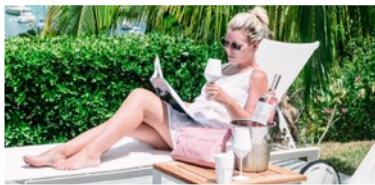


Red



CHÂTEAU ROUTAS

COTEAUX VAROIS EN PROVENCE
Appellation d'Origine Protégée



Route de Barjols, 83149 Chateauvert, France
chateauroutas@chateauroutas.com
www.routas.com
+33 4 98 05 25 80