

"A quality rosé from Provence"

**Story** Domaine Houchart is located in the village of Puyloubier near Aix-en-Provence. After the grapes have been picked, they are covered with carbon dioxide and insulating blankets after to prevent oxidation and heat. Fermentation takes place in very cool steel tanks. To preserve the crispness and freshness of the wine, malolactic fermentation is prevented. The grapes of older vines bring depth and nuances to this wine and the low yield gives intensity. Maturing the wine on top of the lees creates more nuances and acts as an antioxidant, adding freshness. This is a wine made with great care and tastes just like it.

**Producer** The history of the Quiot family, a French winemaking legacy, is intertwined with the history of the Rhône Valley. Antoine Quiot acquired his first hectares of vineyard in Vaucluse, specifically in the Châteauneuf-du-Pape area, as early as 1748. Presently, the family owns five wine estates comprising several hundred hectares of vineyards scattered across the southern Rhône Valley. Following the unexpected passing of Jérôme Quiot in 2018, the estates are managed by Florence and Jean-Baptiste Quiot. The family's primary estate has always been the Domaine du Vieux Lazaret, situated right in the heart of Châteauneuf-du-Pape. Domaine Duclaux, Combes d'Arnevels, Domaine Houchart, and Château du Trignon complement the holdings of this esteemed wine family, where history and expertise converge, providing wine enthusiasts with an essential part of the Rhône Valley's gastronomic world.

**COLOR** Salmon red

**AROMA** The scent is reminiscent of raspberries, red currants, pink grapefruit, peaches, sour cherry, young rhubarb and herbs

**TASTE** Dry, elegantly acidic, notes of berries, herbal and elegantly well-balanced. Tastes true to its nose. A classy, refined rosé

**TIPS FOR USE** An enjoyable summery aperitif and elegant social drink. Domaine Houchart Rosé is a drink for sunny food parties, that equally well accompanies appetisers, salads, cold and hot smoked salmon, soufflés, white meat, grilled vegetables and even grilled, lamb chops with herbs.



<b>WINE TYPE</b>	Rose wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Grenache Cinsault Syrah Mourvèdre	<b>BOTTLE CLOSING</b>	Screw cap
<b>MANUFACTURER</b>	Jérôme Quiot	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	13%	<b>PRODUCT NUMBER</b>	147052
<b>SUGAR CONTENT</b>	2 g/l		

Norex Responsibility Indicator: Jérôme Quiot



