CHATEAU REVELETTE

PROFILE

Nestled in the heart of Provence on the northern slope of the Montagne Mont-Victoire (famously painted by Cézanne), lie the unspoiled and wild lands of Chateau Revelette. The estate is run by Peter Fischer, who studied oenology at the famous University of California – Davis, and upon completion of the program and a short stint at Buena Vista winery in Sonoma, he moved to the south of France and began his search for suitable land. Since his ownership, Peter has expanded the land under vine to 24 hectares and has planted nine grape varietals, all while respecting the surrounding nature. Peter has a relaxed and straightforward approach to winemaking and despite his Californian education, his resulting wines exude a classical Old World elegance and refinement.

SPECIFICATIONS

Wine: Coteaux d'Aix Rosé

Varietals: 60% Grenache, 20% Cinsault, 20% Cabernet Sauvignon

Appellation: Coteaux d'Aix en Provence AOC

Location: Provence

Soil: Clay-limestone

Vineyard Age: 35 years

Pruning: Cordon de Royat

Harvest: Manual

Agricultural Method: Organic (Ecocert), Biodynamic, Natural, Vegan

Production: 26,000 bottles

Vinification: Each grape varietal is vinified separately, bleeding off of juice after 15 hours, must settling. No malolactic fermentation.

Tasting Note: Classical and elegant, this wine shows notes of strawberry, apricot skin, ginger, and glazed citrus with a backbone of garrigue. Have with Provençal vegetables from the grill.

Alcohol: 13.50%

Acidity: 3.35 g/l