



CHATEAU DU ROUET

COTES DE PROVENCE

FACT SHEET



OWNER

The Savatier family

PRODUCTS

White Wines :

Cotes de Provence Blanc, Cuvée de l'Esterél
Cotes de Provence Blanc, Cuvée Réserve
Cotes de Provence Blanc, Cuvée Belle Poule

Rosé Wines :

Cotes de Provence Rosé, Cuvée de l'Esterél
Cotes de Provence Rosé, Cuvée Réserve
Cotes de Provence Rosé, Cuvée Belle Poule

Red Wines :

Cotes de Provence Rouge, Cuvée de l'Esterél
Cotes de Provence Rouge, Cuvée Réserve
Cotes de Provence Rouge, Cuvée Belle Poule

SIZE OF THE VINEYARDS

70 hectares total.

LOCATION OF THE VINEYARDS

In the commune of Le Muy, just over the hills from Fréjus and St Raphael. The climate is warm, dry Mediterranean, with some cooling influences from the nearby hills.

SOIL

Gravel washed down from the Esterel mountain range, volcanic - and thus acidic - in origin.

GRAPE VARIETIES

Esterel Blanc : 60% Ugni Blanc, 40% Rolle

Reservée Blanc : 60% Ugni Blanc, 40% Rolle

Pelle Boule Blanc : 50% Rolle, 40% Ugni Blanc, 10% Semillon

Esterel Rosé : 50% Carignan, 20% Grenache, 20% Cinsault, 10% Tibourenc

Reservée Rosé : 50% Grenache, 20% Cinsault, 20% Syrah, 10% Tibourenc.

Belle Poule Rosé : 60% Grenache, 40% Syrah

Esterel Rouge : 50% Carignan, 30% Grenache, 20% Syrah

Reservée Rouge : 50% Grenache, 40% Syrah, 10% Mourvèdre

Belle Poule Rouge : 50% Syrah, 45% Grenache, 5% Cab Sauv



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AVERAGE AGE OF THE VINES

25 years old

AVERAGE PRODUCTION

A total of about 400 000 bottles are produced each year, half of which are rosé.

VINIFICATION AND AGEING

More than 90 % of the grapes are harvested by hand. The white wine, from the first pressing, is fermented at a controlled temperature of 15 to 18°C over a period of 12 to 15 days. Ageing in vat until bottling, six months after the harvest. No malo lactic fermentation to keep good acidity. The rosé is made by "saigné", or running off the juice after a short maceration on the skins. Fermentation and ageing by the same procedures as for the white wine. The red is also fermented at a controlled temperature over a period of 10 to 12 days. Ageing in vat and oak foudres before bottling after about 18 months.

The "Cuvée Belle Poule" white is fermented in new oak casks but aged in vat to avoid excessive oaky flavours. The red is aged in the oak casks, previously used for fermenting the white.

TASTING NOTES

The standard "Cuvée Réservee", red, white and rosé are classics. The white, made from 100 % Ugni blanc, has a crisp floral bouquet a full body, spicy flavours and a refreshing zesty finish. The rosé is extremely refreshing with full fruity flavours and good length. It is made from a blend of Grenache, Syrah and Cinsault. The red, made from 55 % Grenache, 45 % Syrah and 5% Mourvèdre, is very fine with masses of supple fruit and a long, tasty, round finish.

The wines labelled "Cuvée Belle Poule" are special. Awarded with numerous medals since the cuvée was created with the 1989 vintage, they show that Provence can produce wines of world class standards. The white, fermented in new oak, has wonderful spicy flavours, enhanced by a touch of oak, but not too much, and an attractive smooth finish. The rosé is made from Syrah and Grenache. It has a lively purple, rosé colour, wonderful fresh flavours on the palate and a crisp zesty finish, the ideal summer wine. The red is complex and rich with 45 % Grenache, 45 % Syrah, 5 % Cabernet Sauvignon and 5 % Mourvèdre. Aged in relatively new oak casks, there are delightful flavours of fresh red fruit, soft tannins and a smooth velvety finish.

MARKETING

Only about 10 % of the production is exported, mostly to Germany, but also to the USA and Canada. Another 20 % is sold to local restaurants and the remainder to individual consumers by mail order or during visits to the cellar.

NOTES ON THE PROPERTY

Although the first vines were planted at Rouet in the 18th Century, it was only after a forest fire in 1927 that the current vineyards were laid out. They were planted in strips, approximately 1 kilometre in length, to act as firebreaks. Prior to the French revolution, Rouet was owned by the



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Marquis de Villeneuve, who supplied Louis XVI's court with his wines. Since the revolution the property has been in the same family. One ancestor, Lucien Savatier, was also director of a ship yard in Toulon. He was responsible for the breaking up of the frigate "La Belle Poule" in 1888. The ship's claim to fame was the return from the island of Sainte Hélène with the remains of Napoleon I. The doors of the cabin, used to store his ashes during the voyage, can still be seen in the small chapel next to the Château. An attractive label has now been designed for the special cuvée "La Belle Poule", the best wines made at the estate.

The Château was built in 1880 and used to be centre of a much larger property covering more than 900 Hectares of forest, along the southern slopes of the Esterel hills. Wood used to be the prime product of the estate but now wine is more important. Great efforts are being made to maintain and improve the already very high standards of quality of the red, white and rosé wines.