



CŒUR DU ROUËT

CÔTES DE PROVENCE



This Cuvée is born, from a profound knowledge of grape varieties, soil and crus of the A.O.C. Côtes de Provence, in the heart of Provence.

These “wines of the sun”, express the life-style in this wild and authentic region.

	Cœur du Rouët Red	Cœur du Rouët Rosé	Cœur du Rouët White
Grape Varieties			
Grenache	50%	40%	-
Cinsault	-	40%	-
Cabernet Sauvignon	25%	-	-
Syrah	25%	20%	-
Ugni blanc	-	-	60%
Rolle	-	-	40%
Yield	45 Hl/ha	45 Hl/ha	40 Hl/ha
Vinification	Classical wine-making. maturing.	First-bleeding Rosé. Skin maceration. Controlled fermentation at low temperature.	Direct pressing. Setting of the juice. Controlled fermentation at low temperature.

Tasting



Cœur du Rouët Red

A clean red wine, with ruby reflections. On the nose, spicy, woody notes, with vanilla and coffee. Supple, fruity on the palate with melted tannins and jammy notes of red current. Aromatic persistency and fine finish.



Cœur du Rouët Rosé

A very light-coloured rosé, with a rich aroma of pastries and red fruits on the nose: cherries, cassis, strawberries, blueberries. Fruity, elegant on the palate, with flavours of fresh berries.



Cœur du Rouët White

A pale white wine. On the nose, beautiful aromas of citrus fruits and minerals, as well as blossoms. Well balanced on the palate, freshness with a beautiful aromatic persistency.

Complementing its viticultural production, the Château du Rouët has developed a trade wine business under the brand name “Le Rouët”, “Cœur du Rouët”, “Teres” and “Teres Amphore”.

These high quality wines are closely linked to the image of the château.

They are produced in a partnership with vineyards in selected “terroirs” and followed up in their vinification and maturing.

The labour of these wine-makers, respectful of their vines and soil, is completed by the bottling in our winery, guarantee for quality, respect of the “terroir” and a family know-how.