

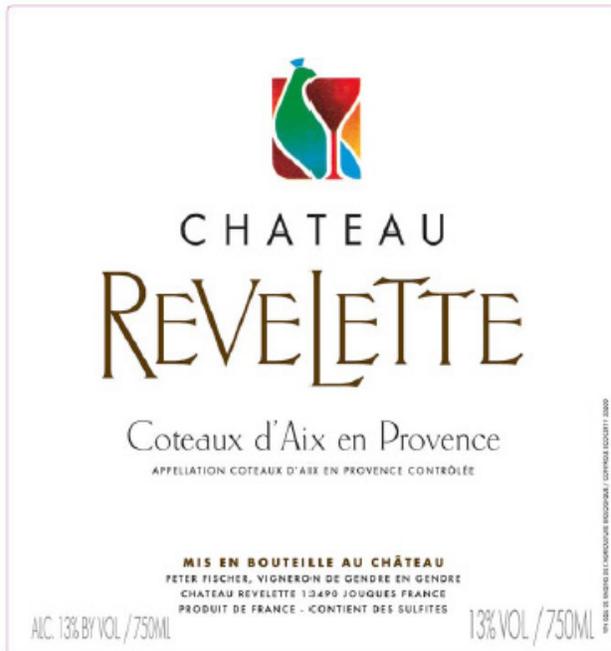


# CHATEAU REVELETTE

## 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 varieties, 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.

Josh Reynolds writes of the 2016 vintage: “Limpid orange-pink. Lively, mineral-accented red berry and citrus fruit scents, backed by a deeper suggestion of cherry pit. Concentrated yet lithe in character, offering incisive red currant and blood orange flavors and a touch of honeysuckle. The mineral note drives a long, focused finish that shows very good clarity and no rough edges.” (90 pts, Vinous)



## SPECIFICATIONS

**Wine:** Coteaux d'Aix Rosé

**Varietals:** 66% Grenache, 15% Cinsault, 10% Carignan, 9% Ugni Blanc

**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)

**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%

**Residual Sugar:**

**Acidity:** 3.35 g/l



**SHIVERICK**  
IMPORTS

**SHIVERICK IMPORTS • from vine to glass for more than 30 years**

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)