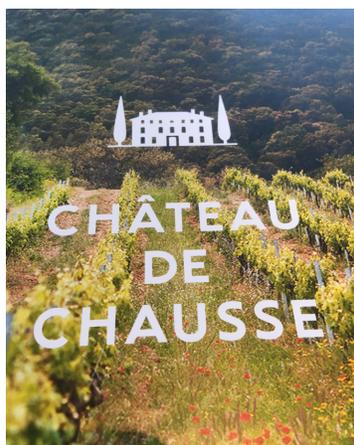




## A Summer Taste of Provence in NYC

Charles Scicolone - August 14, 2017



“A Summer Taste of Provence in NYC” with Chateau De Chausse was the theme of a recent event.

Mr. Franck Bailleul, the general manager of Château De Chausse, spoke about the estate. Château De Chausse is situated near St. Tropez in France's Provence-Alpes-Cotes d'Azur Region. The estate is nine miles from the town of St. Tropez. It is a 135-acre property on which 37 acres are planted in vines. The estate was established in 1986 and was purchased last year by Charles S. Cohen, a frequent visitor to Provence, who dreamed of owning a winery and made his dream come true.

The climate is Mediterranean and is moderated by the proximity to the coast and the surrounding forests. The soil is sandy clay and schist. Syrah, Cabernet Sauvignon, Cinsault, Grenache and Rolle (Vermentino) are planted in the vineyard.

Both Mr. Bailleul and Ms. Laurence Berlemont, the consulting enologist spoke about the wine. Mr. Bailleul said that the grapes are harvested by hand and are strictly selected.



*Côtes de Provence AOP White, 2016 -100% Rolle (Vermentino)*

Vineyards are cultivated according to sustainable agriculture methods. The grapes are transferred by gravity into the press for a short maceration period before pressing. After pressing, the must is fermented in stainless steel thermo-regulated tanks. This is a fresh aromatic wine with hints of wild flowers, honey, pears and other yellow fruits. There is a touch of apricots in the finish and aftertaste. Mr. Bailleul said this wine would develop in the bottle for several years. \$28



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*Côtes de Provence AOP Rose, 2016, 65% Cinsault and 35% Grenache. The wine is salmon pink in color with hints of strawberry, raspberries and white stone fruits. \$29*

Ms. Berlemont said Grenache grapes are big in size and full of juice.

*Côtes de Provence AOP "Diamant" White 2016 100% Rolle (Vermentino) This wine was very different from the first wine made from the same grape variety. Direct pressing takes place. After settling of the must, fermentation takes place in 300L new oak casks and the wine remains on the fine lees for 9 months prior to bottling.*



Ms. Berlemont said the oak aging gives the wine subtle notes of vanilla and brioche, with a touch of coconut. The wine has a long aging potential from 5 to 10 years and will evolve offering notes of grilled almonds and quince paste. \$58.00

#### **The Red Wines**

Mr. Bailleul said the high quality of the red wines from Provence have yet to be discovered.

*Côtes de Provence AOP Red 2013 & 2012, 50% Syrah and 50% Cabernet Sauvignon. Long maceration at warm temperatures is followed by fermentation in thermo-regulated stainless steel tanks. 15% of the wine is aged in new and used oak barrels. The wine has hints of licorice, violets and black cherry. Wine can age for 4 to 8 years. The 2013 is \$33.00.*

*Côtes de Provence AOP Red 2011, 60% Syrah and 40% Cabernet Sauvignon. Mr. Bailleul said this wine is no longer available in the market. It is now a 50/50 blend.*





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Côtes de Provence AOP “Rubis” 2013 & 2010 Red Long maceration at warm temperatures is followed by fermentation in stainless steel thermo-tanks. The wine is aged for 15 months in French oak. The wine has hints of black fruit and mocha with a hint of leather. The 2010 is more developed but not showing any signs of age. The wine can last for 10 years or more. The 2013 is \$112.00.

Ms. Berlemont said the grapes for “Rubis” are picked by hand and sorted in order to get rid of the little branches and any fruit which is not totally mature or with imperfections. The grapes are harvested quite mature at 14 to 15 % alcohol. This is done in order to obtain black fruit aromas such as blackberries. The wine is aged in 100% new barrels. The wood aging differs from year to year and depending on the vintage and the tasting of the wine as to oxygenate or fine and the aging time. At the moment only 1,200 bottles of “Rubis” are produced.

There was reception at the end where we could taste the wine again with food. Mr. Cohen’s favorite band provided the entertainment.