

Château Saint Estève

Rhône

Just miles from the ancient Roman city of Orange is a modern wine estate steeped in tradition. Producing red and white Côtes-du-Rhône and Côtes-du-Rhône 'Villages' of distinction, Château St. Estève d'Uchaux boasts an impeccable, state-of-the-art winemaking facility.

An Experimental Vineyard

The Français family has been in the picturesque area since 1809, when they purchased the grand estate Saint Estève. Originally they raised silk worms and sheep, with most of the land dedicated to forestry.

Experimenting with viniculture, 45 acres of viognier were planted at the beginning of the century. The experiment paid off with the vineyard bearing lush, fragrant fruit.

Classic Wines

Today Château Saint Estève is run with great care by Marc Français. The sloped vineyards produce the classic Rhône varieties: viognier, roussanne, grenache blanc, and clairette for the whites and grenache, syrah, cinsault, and mourvedre for the reds. Monsieur Français has updated the Château, installing progressive winemaking equipment, but has kept the traditions his family established nearly 100 years ago.

A Historical Growing Region

Each summer tourists from around the

world visit the Roman Triumphal Arc erected in the 1st century B.C. in Orange, and visit the surrounding Châteaux. Winemaking has been practiced in this area since ancient times with renowned success. The Romans took advantage of the lean, gravelly soil,

planting throughout the area. Today, visitors can still marvel at the miles of sloping vineyards. Those on the Saint Estève estate benefit from the same sandy soil and a southern exposure.

Rich, Balanced Reds

The 65 hectares planted are meticulously tended by Monsieur Français. The vines average 40

years in age. Old vine syrah (60%) and grenache (40%) make up the traditionally styled Côtes-du-Rhône 'Villages Vieilles Vignes.' It is a supple wine with red berry characteristics and a hint of spice. A reserve and special cuvées are also produced.

Vigorous, Ripe Whites

The delicate viognier fruit of a 15-year-old vineyard is used in the fresh and lively Côtes-du-Rhône 'Jeunes Vignes.' It is unusual for an estate to proclaim 'young vines' on a label, age being a caveat in winemaking. Indeed, this is a striking wine with pure, ripe, gooseberry and fresh flavors with fatness on the palate. One critic exclaimed, 'Buy it by the case!'^{*} The white blend is round, ripe, with nuttiness, and fresh acidity.

^{*}Per-Henrik Mansson, Wine Spectator

