



MARINE ET PAUL CHARAVIN

COTES DU RHONE BLANC « ZOUZOU » 2025



The family Charavin (translate Winechariot) own the domain Coteaux des Travers since over a century when 4th generation Marine and Paul’s great-grandmother started the estate in 1920. Brother and sister duo, in their early 30s, are bringing their oenological engineer skills to their dad Robert, still in the winery to pass them the baton of experience.

The now close to 20h of vines planted in the appellation Rasteau (10ha), Cairanne (2ha) and in the Massif d’Uchaux (7.5ha), where they produce the Zouzou line, is certified organic and biodynamic since over a decade for most of the estate.

The Uchaux massif is among the 20 côtes-du-rhône-villages that can add the name of a village to the appellation designation, interesting intermediary classification between the regular CDR & the Crus, like the neighboring Rasteau, where the winery is located.

Located in the heart of a very wooded massif, at 900ft altitude, the Uchaux massif benefits from a true microclimate providing a real alternative to the global warming. During heat waves for example temperature can go down to the upper 70s from over 100 during the day. A temperature drop very favorable to the fresh character of the wines. No surprise that among the 17 only estates of the massif, 1/3 is own by young growers who are all organic or biodynamic. Too early to say that there lies the future of the Southern Rhône? I would believe so.

SOIL TYPE

Very rocky limestone soils. Steep, very sunny hillsides in the Uchaux massif at 900ft altitude.

VARIETAL

40% Marsanne, 20% Roussanne, 15% Grenache Gris, 5% Clairette

CULTURE

Certified organic & Biodynamic since 2018. No chemicals or phytosanitary products. Natural grass cover between the row protecting the soil against erosion as well as bringing the necessary organic compost to nourish the soil. Biodynamic preparation and dynamization (500P, 501, CBMT).

VINIFICATION

Hand harvesting with sorting in the vines. Additional sorting on sorting tables at the winery. Fermentation and 6 months ageing of each grape separately in 3 different contents (Terracotta egg-shaped fermenters, for the Marsannay, clay amphora, for the Grenache Gris & oak Foudres).

TASTING NOTES

Fruit driven wine dominated by ripe yellow fruits and white flowers with a touch of spices. Ample, round, and ripe in the mouth. Refreshing finish.

Other wine available from the same estate:

Côtes du Rhône Rouge « Zouzou» 2024

Rasteau « Les Travers » 2023

Vin Doux Naturel Rasteau Ambré « Ariès » 2019

