



Fabre en Provence

Côtes de Provence Rosé Cru Classé

Wine was first produced at the Fabre family estate in the 1st century A.D., and by the Fabre family for the last 17 generations. Today, they produce France's most popular, best-selling estate-grown rosé -- and we believe, the very best. The Fabre clan owns 2 cru classé estates, including Chateau de l'Aumerade, the "lieu de naissance" of this wine. Bright, fruity and alive on the palate, with aromas of rose-water, white peach and pencil lead. A wine for the passionate rosé connoisseur.



LOCATION

Château de l'Amuérade,
Pierrefeu-du-Var, France.
80 hectares.



SOIL

Calcareous.



ESTATE

Fabre en Provence.



VINE

Training: Spurred Cordon.
Yield: 1 bottle per plant average.



WINEMAKER

Didier Mauduet.



VINIFICATION

Temperature controlled fermentation at
13 degrees. Average 10-20 days.



VARIETALS

35% Syrah,
35% Cinsault,
30% Grenache.



BARREL

None.



RESIDUAL SUGAR

2.5 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

5.9 grams per liter.



VINTAGE PRODUCTION

2,400 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Gazpacho, prawns, brie and
strawberries.



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