



Fabre en Provence Côtes de Provence Rosé

Fabre en Provence, owned by the Fabre family, produces the best-selling estate grown rosé in all of France. For 17 generations, they have produced wine on their spectacular property on the coast. In fact, so synonymous are they with the appellation that Louis Fabre, Sr., was co-creator of the Provence AOC! This bright and racy wine has a pleasing, lush mid-palate and bit of raspberry and pine on the finish. From one of the true global experts in rosé, this is sheer beauty in the glass.

 LOCATION	Côtes de Provence, France. 550 hectares.	 SOIL	Calcareous and sandstone.
 ESTATE	Fabre en Provence.	 VINE	Training: Spurred Cordon. Yield: 1.5 bottles per plant average.
 WINEMAKER	Didier Mauduet.	 VINIFICATION	Temperature controlled fermentation at 13 degrees. Average 10-20 days.
 VARIETALS	40% Black Granache, 40% Syrah, 20% Cinsault.	 BARREL	None.
 RESIDUAL SUGAR	2.5 grams per liter.	 MATURATION	1 month in the bottle.
 ACIDITY	5.6 grams per liter.	 VINTAGE PRODUCTION	12,000 cases.
 ALCOHOL	13% by volume.	 FOOD PAIRING	Asian-influenced recipes lamb, and seabass.



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