



Fabre en Provence Côtes de Provence Blend

The wine exhibits aromas of violets and lavender. It has a lush mid palate of raspberries and a crisp acidity on the finish.



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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