



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	2,000 cases.	
 ALCOHOL	13% by volume.	 FOOD PAIRING	Gazpacho, prawns, brie and strawberries.	



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.
www.enjoysmall.com