

Henri Fabre Domaines & Châteaux

Dédicace red 2014



APPELLATION: Bandol AOC
Bottled at the castle

GRAPE VARIETIES: Mourvèdre 90%, Grenache 10%

VINTAGE: 2014 **DEGREE:** 14 % Vol.

TERROIR: The vineyard is very well exposed and soil covered with clay-chalky pebbles.

VINIFICATION:
Traditional maceration from a stemmed harvest.
The blending is carried out by the Maison Fabre team.

HISTORY:
By creating his "Signature" range Henri Fabre "Domaine and Châteaux", Mr Fabre wanted to commercialize a range of wines from other appellations than that of Côtes de Provence. Thus he works in close collaboration with wine growing families to develop an exclusive range of personalized wines "Henri Fabre Domaines and Châteaux."

TASTING:
Deep red colour, dense, brilliant with hints of purple hue.
In the nose you can feel red and black woodberry aromas, spices, and a light hint of leather.
In mouth a supple powerful, frank attack continues with delicate melted tannins.
After 4 or 5 years of ageing this wine will develop all its aromatic complex.

PRESENTATION:
This wine is presented in a 75cl and 50cl Bordeaux bottle.
Palet of 624 bottles - 104 boxes of 6 bottles.

ACCORDS:
Perfect with most game dishes. Special cuts of Beef ie Black Angus rib with wild mushrooms and truffles and a selection of local cheeses.
To serve between 16 and 17°C.