

Henri Fabre Domaínes & Châteaux



Pure Dédicace red 2015

APPELLATION: Côtes du Rhône AOC Bottled at the castle

GRAPE VARIETIES: 75% Grenache, 25% Syrah

VINTAGE: 2015 DEGREE: 14.5 % 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:

Mr Fabre has established trust-based relationships with other winemakers and their fine terroirs, of which he wanted to give his own personal vision: to create an exclusive blend, signed "Pure Dédicace". Each blend is made by his team, in accordance with our company's quality charter.

TASTING:

Pleasant agreeable wine where one finds the sensitivity of the Syrah to currant. The Grenache conveys a pleasant mellowness which is pleasing to feminine palates. At the finish, a light pepper taste, joined with wood, gives it good length, subtle and pleasant allowing it to be tasted slightly cool during the summer.

PRESENTATION:

The wine is presented in a heavy Burgundy bottle. 75 cl bottle: palet of 480 bottles - 80 boxes of 6 bottles.

75 cl bottle Burgundy heavy