

Sélection des Domaines Fabre

Aumérade Style red 2019



APPELLATION: Côtes de Provence AOC
Bottled at the premises

GRAPE VARIETIES: 79% Syrah, 21% Grenache

VINTAGE: 2019

DEGREE: 14.5 % Vol.

TERROIR: Spicy and mineral clay-limestone terroir.

VINIFICATION:

Harvest after stemming, put in cement vats for maceration between 25° and 30° C. from 8 to 15 days. The malolactic maceration takes place. Traditional maturation in vats.

HISTORY:

Wine of pleasure, Aumérade Style is a mix of authenticity and modernity in the pure Provencal style.

Its screen-printed bottle of "tomettes" and cement tiles makes us travel to Provence.

Aumérade invites us to discover its universe...!

TASTING:

This subtle and strong red wine unites elegant tannins and a beautiful and impressive bearing. All of these wines represent the region and the terroir characteristics of the Fabre domains.

PRESENTATION:

The wine is presented in a 75 cl or 50 cl Bordeaux « Elégance » bottle.

For the 75 cl: palet of 750 bottles - 125 boxes of 6 bottles.

For the 50 cl: palet of 864 bottles - 72 boxes of 12 bottles.