

Fabre en Provence Rosé 2022

Côtes de Provence AOP Cru Classé, bottled at the castle
Pierrefeu-du-Var



GRAPE VARIETIES: 43% Cinsault, 35% Grenache, 22% Syrah



DEGREE: 13°0



TERROIR:

The estate jewel: 740 acres including 200 acres of Cru Classé land in Côtes-de-Provence's 'Golden Triangle', on a vast plain with a spicy and mineral clay-limestone terroir.



VINIFICATION:

From the end of August to the end of September, the grapes are harvested mechanically day and night and passed through a tubular exchanger at 15°C before cold maceration with skin. This is followed by pressing and juice selection, static settling at 13°C and fermentation in concrete vats at a controlled temperature ranging from 15-18°C in an air-conditioned cellar, to preserve each variety's flavours and quality as far as possible. After racking, tangential filtration, blending takes place at the end of the year, and then the wine is stabilised, ready for bottling.



TASTING:

Visual aspect: this wine has a soft pink powdered hue. The nose is fruity, fine and delicate. On the palate, the attack is marked by red fruits notes with a rich aromatic complexity. This vintage has a long persistent finish with elegance and fineness. 2022 is a very harmonious vintage..



FOOD PAIRING:

Tuna tartare with Mediterranean flavors, a teriyaki chicken, a stir-fry of crunchy vegetables or even fruity desserts such as a strawberry tiramisu...



KEEPING AND SERVICE:

Tasting: 12/13°C



LOGISTICS:

75 cl bottle: palet of 600 bottles - 50 boxes of 12 bottles.

The wine is presented in our special tastevine bottle.