

# Fabre en Provence Rosé 2022

Côtes de Provence AOP, bottled at the premises



 **GRAPE VARIETIES:** 42% Black Grenache, 35% Cinsault and 23% Syrah

 **DEGREE:** 12°5

 **TERROIR:**

The grapes come from three separate terroirs :  
50% comes from Pierrefeu, Fabre's inland valley vineyards, with calcareous soils that impart a lovely spiciness and Provence's world-class acidity.  
30% comes from the cool seaside vineyards in La Londe, providing distinct aromas of rose petals, sea salt, and white flowers.  
20% comes from Hyères, noted for its sandstone soils and Mistral winds. Here, ripening is longer, creating a beautifully structured, viscous mouth feel.

 **VINIFICATION:**

As a testament to their dedication to quality, the Fabre family harvests their grapes mostly at night to preserve fruit integrity. (It's more difficult and expensive, but worth it!)  
The fruit then passes through a tubular exchanger at 15°C before cold maceration on the skins.  
Working in an immaculate, cool cellar, the grapes are pressed and stored separately by varietal, with static settling at 13°C, and temperature-controlled fermentation (15-18°C). Every effort is made to preserve the delicate aromas and finesse, while capturing the power of the sun-ripened fruit. After racking and tangential filtration, the final blending takes place at the end of the year. The wine is then stabilized, and bottled at maximum freshness.

 **TASTING:**

Vibrant pink color, with a slight silver rim in the glass.  
The nose is very fresh with aromas of lemon and lime.  
The palate is bright, racy and juicy, with a pleasing, lush mid-palate and a touch of raspberry and seasalt at the finish.

 **KEEPING AND SERVICE:**

Tasted at 12/13°C

 **LOGISTICS:**

Provençal bottle.  
75 cl - box of 12 - palet of 660 bottles  
- box of 6 - palet of 630 bottles