

Château de l'Aumérade Cru Classé *Pierrefeu du Var*

Louis Fabre red 2018



APPELLATION: Côtes de Provence AOC
Mis en bouteille au château

GRAPE VARIETIES: 74% Syrah, 26% Grenache

VINTAGE: 2018 **DEGREE:** 14 % Vol.

TERROIR: Clay-limestone soil

VINIFICATION:

Red grapes are hand-harvested. After destemming, the grapes are macerated between 25 and 30° for 20 to 30 days, with frequent pumping. Then, they undergo malolactic fermentation in concrete vats. For this cuvée, 100% of ageing takes place in a second-fill barrel for 12 to 18 months.

HISTORY:

The Louis Fabre cuvée is presented in Bordeaux Exception bottle, in a wooden case (6 bottles). This cuvée is reserved for the gastronomy elite and the great amateurs of exception.

TASTING:

Garnet red colour

On the nose, it seduces by the intensity of its aromas and expresses itself on notes of red fruits and spices.

On the palate, the harmony reigns with a superb tannic expression. Volume and peppery touches with a length in the character mouth.

Long guard wine

Maison Fabre

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