

Sélection Maison Fabre

Oh! By Omérade red



APPELLATION: Vin de pays du Var
Bottled on the premises

GRAPE VARIETIES: Grenache, Syrah

DEGREE: 12.5 % Vol.

VINIFICATION:

The harvesting takes place in September and is followed by cold maceration for rosé wines. Pneumatic pressing and fermentation at a low temperature to preserve the maximum of aromas and quality of each grape variety.

HISTORY:

This "cuvée" was created as a tribute to the artisan production of pottery in Moustiers, a symbol of Provencal culture. On the label is a bird, a symbol of this pottery, of which the Fabre family has an important collection.

PRESENTATION:

The wine is presented in a 75 cl et 37.5 cl Provencal bottle.
For the 75 cl bottle: palet of 630 bottles - 105 boxes of 6 bottles.
For the 37.5 cl bottle: palet of 840 bottles - 70 boxes of 12 bottles.

ACCORDS:

This very typically Provencal wine is easy to drink and the rosés which are enjoyed at cool temperatures will sweep you merrily along the Provencal paths.