

Henri Fabre Domaines & Châteaux

Dédicace rosé 2017



APPELLATION: Bandol AOC
Bottled at the castle

GRAPE VARIETIES: 62% Mourvedre, 27% Grenache, 11% Cinsault

VINTAGE: 2017 **DEGREE:** 14 % Vol.

TERROIR: Clay-limestone soil. Vineyard on terraces exposure on south west coteaux.

VINIFICATION:
Stemming followed by pressing immediately after the harvest. Fermentation in stainless steel vats with regulated temperature control. Yield of 35 hectolitres per hectare.

HISTORY:
By creating his "Signature" range Henri Fabre "Domaine and Châteaux", Mr Fabre wanted to commercialize a range of wines from other appellations than that of Côtes de Provence. Thus he works in close collaboration with wine growing families to develop an exclusive range of personalized wines "Henri Fabre Domaines and Châteaux."

TASTING:
Soft pink rosé with a light salmon hue, brilliant and clean. Nose opens on summer fruits with hints of peach tree flower. The attack is frank and well balanced. A very generous rosé with a pleasant fruity taste that lingers. Beautiful final with a feeling of freshness and elegance.
This vintage is no surprise, and follows the regularity of the last previous vintages.

PRESENTATION:
This wine is presented in a 75 cl and 50 cl Bordeaux bottle. Palet of 624 bottles of 75 cl - 104 boxes of 6 bottles.

ACCORDS:
To be tasted with all Provençal traditional dishes , Asian and Indian

AWARDS:
Silver medal at Concours Général Agricole de Paris 2018