

Sélection des Domaines Fabre

Dédicace rosé

APPELLATION: Côtes de Provence AOP
Bottled at the premises

GRAPE VARIETIES: 48% Grenache, 29% Cinsault, 23% Syrah

VINTAGE: 2018 **DEGREE:** 12.5 % Vol.

TERROIR: Spicy and mineral clay-limestone terroir.

VINIFICATION:

Harvesting at the end of August and cold maceration with skins. Gentle pneumatic pressing and regulated fermentation at 16°C in the air-conditioned cellars.

HISTORY:

At all of our estates and châteaux, our Fabre family creates this rosé wine. At lunch or at dinner, it will satisfy people on the lookout for quality and quantity at a moderate price. The Fabre hallmark "Dédicace", a hallmark of pleasure-packed wines.

TASTING:

Very pale pink colour. The intense nose is dominated by white peach. Mouth: very long, well balanced with a good level of fineness. This rosé wine portrays the region and the terroir characteristic of the Fabre estates.

PRESENTATION:

The wine is presented in a 75 cl Provencal bottle. For the 75 cl bottle: pallet of 660 bottles - 55 boxes of 12 bottles.

