

Sélection des Domaines Fabre

Cuvée Villa Garrel rosé



APPELLATION: Côtes de Provence AOP
Bottled at the premises

GRAPE VARIETIES: 45% Grenache, 35% Cinsault, 20% Syrah

VINTAGE: 2014

DEGREE: 13 % 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 the 16th century, the Villa Garrel was a part of the Piegros estate which is today, the Château de l'Aumérade Cru Classé. Few years ago Mr Henri Fabre decided to renovate the house and to settle his office.

TASTING:

Very pale pink colour. The intense nose is dominated by citrus like peel of orange. 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: palet of 630 bottles - 105 boxes of 6 bottles.

