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2021!!



# FABRE en Provence

2020 Vintage Set for Continued Growth

France's #1 Producer of Estate-Grown Rosé  
17 Generations of Fabre Winemaking  
France's Leader in Cru Classé Rosé

## 2020 Vintage Report: Classic Provence

### Fabre: The Grand Family of Provençal Rosé

For 17 generations, the Fabre family has been proudly producing wine on their family property in the South of France. It is a true family affair; wine is their only business, and they do it exceedingly well. Owners of two cru classé designations and 400 hectares of vineyards, the Fabre family only produces wine from their own fruit – they neither buy nor sell grapes – a very rare advantage that allows them to have extraordinary control over the quality, character, typicity, color and consistency of each vintage.

### Night Harvests + Free-Run Juice = Spectacular Expression of Terroir

Hand harvesting at night promotes maximum freshness and staves off oxidization. By limiting enzymatic activity, the pH is kept in greater balance, and the grape skins do not discolor the juice, leading to the perfect hue for the Rosé.

The majority of the fruit hails from the Fabre property in Pierrefeu du Var. The clay-lime soils act sustain successively deeper water tables, promoting vigorous root growth and therefore, aromatic and mineral complexity. These robust root systems also allow the vines to thrive, even in changes of climate. The family vines of La Londe les Maures vineyard also round out the cuvee. The site's drier conditions resulted in smaller berries, and a lively acidity to the wine. Moreover, approximately 85% of the rosé juices are free-run (sans pressing), contributing only the ripest of juice, and considerably less astringency and seed tannin. Thus, the wine exhibits a delightful fruity character, under-pinned by saline limestone, and a pleasingly round mid palate.

### FeP AOP Côtes de Provence

Cinsault 35%, Grenache 45%, Syrah 20%  
Citrus notes on the nose, hints of cranberry and rose petals on the palate  
80% Château de l'Aumérade, Terroir de Pierrefeu du var  
20% Château Saint Honoré - Terroir La Londe les Maures

### FeP Cru Classé

Cinsault 44%, Grenache 32%, Syrah 24%  
Nose is expressive with exotic fruits. Great minerality with apricots and pineapple on the palate. A complex, elegant finish  
100% Château de l'Aumérade, Terroir de Pierrefeu du Var



The new  
vintage  
NEW  
LOOK!

2019  
90  
POINTS

Antonio Galloni  
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2019  
91  
POINTS

 **WINEENTHUSIAST**

2019  
92  
POINTS

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