



FABRE
en
Provence

2019 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

**2019 Vintage Report:
A Needed Reprieve**

**Hand Harvest at Nighttime Ensures
Maximum Freshness & Acidity**

After two difficult vintages, the 2019 vintage returned to some normalcy. The vintage was dry with temperature fluctuations more dramatic than normal. These variations made it incredibly important to monitor sugar and acidity levels within each individual lot, to determine the precise time to harvest. Hand harvesting at nighttime allows the grapes to maintain their optimal quality. This prevents the berries from oxidizing. In other words, the enzymatic activity is notably reduced thus preventing the skin of the grape from coloring the juice, leading to the perfect hue for the Rose.

**Fabre en Provence
2019 Rosé**

**85% Free-Run Juice Results in Ripest,
Best Quality Wine**

A large part of this vintage comes from the Pierrefeu du Var estate. The lime and clay soils in this vineyard acts like a water tank and this estate thrives in dry and drought-like conditions. The La Londe les Maures vineyard also contributed to this year's vintage. It was more impacted by the drought, thus resulting in much smaller volumes. The small berries contributed a brilliant acidity to this year's blend. In the winery 85% of the juices are free-run. This helps contribute to the fruity character and rounds out the mid palate of the wine.

FeP AOP Côtes de Provence
Cinsault 32%, Grenache 45%, Syrah 23%
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 48%, Grenache 30%, Syrah 22%
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