

Château de la Deidière Pierrefeu-du-Var

rosé 2019



APPELLATION: Côtes de Provence AOP Cru Classé
Bottled at the premises

GRAPE VARIETIES: 50% Grenache, 28% Cinsault, 22% Syrah

VINTAGE: 2019 **DEGREE:** 13 % Vol.

TERROIR: 135 acres of small valleys lined with olive groves on a clay-limestone terroir with galets roulés (smooth pebbles).
Pierrefeu du Var.

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:

A 17th century hunting residence on the estate confirms that it was once a meeting place for the Counts of Pierrefeu. Later, king Louis XIV gave the local Lord the privilege of hunting pigeons and had a superb Provençal pigeon house built that can still be admired today and which inspired the creation of this rosé wine.

TASTING:

This estate's rosés unveil fresh and a straight nose. The mouth is wellrounded thanks to the grenache grape with a pleasant balance between alcohol, acidity and fatness.

PRESENTATION:

The wine is presented in a 75 cl flûte à corset bottle (Provence bottle).
For the 75 cl bottle: palet of 630 bottles - 105 boxes of 6 bottles.

ACCORDS:

They are sensual, easy-to-drink wines for meals featuring Provence's wide range of flavours : lamb cooked 7 hours, "vegetable tian" or a nice chocolate mousse.

AWARDS:

2018: 86/100 Wine Enthusiast

SUSTAINABLE AGRICULTURE

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