



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

LE CERF ET LE VIGNERON Rosé



IDENTITY

Color	Rose
Varieties	Cabernet Sauvignon 45%, Merlot 43%, Pinot Noir 12%
Designation	IGP Pays d'OC
Vintage	2023
Alcohol Degree	13 % vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

TERROIR

Vine age	About 20 years old.
Soil	Calcareous marls and river sediments.
Influence	Sunny terraces.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By night to preserve aromatic freshness.
Vinification process	Direct press, low temperatures vinification in stainless steel tanks.
Ageing	Stainless steel tank.

TASTING NOTES

Eye	Pale salmon color with blue highlights.
Nose	Wild strawberry.
Mouth	Small tart fruits like cranberries.
Finish	Freshness.

SERVICE

Food and wine pairing	Mediterranean style tapas, paella.
Service	8/10°C

FORMAT

Available formats	75 Cl
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Fabre de la Fontaine is a tribute to the most famous poet in the 17th century in France, Jean de La Fontaine. The moral of the fable of the deer and the winegrower is that biodiversity is vital: the deer devours the vine that protected it from hunters, and dies as a result. For us too, biodiversity is at the heart of our agricultural practice.



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