









Lion de Fabre

Appellation : Bordeaux Rosé



Story:

The Domaines Fabre have recently created this new range of wines, Lions de Fabre, after discovering 4 magnificent heads of lions at the bottom of the lightning rod of the familial Château at 20 meters high.

The Lions de Fabre are the result of a strict selection of the grapes and reflect the Domaines Fabre's claw: requirement, regularity and know-how.

The Domaines Fabre are pleased to bring you this range of wines representative of the well-known appellations of Bordeaux.

Soil and subsoil:

A limestone-clay terroir.

Vineyard / Grape varieties:

Responsible with no systematic fertilization, pest control at minimal dose.

In the middle of the Entre-Deux-Mers region in Bordeaux. 100% Cabernet.

Vinification:

The grapes are picked at full maturity. They are destemmed then placed directly in the red wine vats and left to macerate for between 12 to 18 hours depending on the richness of the harvest.

The vats are bled by drawing off 10% of the must to make the Rosé, the remaining must becomes the red wine.

The selected must will be vinified in the same way as the white wine.

Production: 10000 bottles