

La Cuvée de l'Orchestre

SAISON 2022•2023

Domaine de Fabregue, AOP Ventoux, Rouge, 2018

AOC Ventoux, Vallée du Rhône, France

"The AOC Ventoux is a vineyard that is constantly progressing both in terms of quality and reputation. "Fabrègue" is, in my opinion, a good illustration of this: with its strong identity, this cuvée, made from a blend of Grenache and Syrah, finds a noble and unique expression. The blue clays from which it originates give it minerality, distinction and structure. " - Jérémie Léone, Sommelier

PRESENTATION

Between the Dentelles de Montmirail and the Mont Ventoux, the old Mas du Domaine of Fabrègue borders the family property of 10 hectares. The name Fabrègue means in Provençal "Brick factory" because at the time Gallo-Roman there was making tiles and building materials. Today, Didier Charon, owner and winemaker is committed to staying at the most close to its vineyards and grapes by working in a traditional way and in adequacy with nature.

TERROIR

This Cuvée comes from a soil rich in blue clays and pure to 80 meters deep, now covered with limestone rocks on the surface.

WINEMAKING

The juices are extracted in a traditional way. The reassemblies will be reduced to their simple expression, at the beginning of fermentation.

VARIETALS

Grenache noir 65%, Syrah 35%

TECHNICAL DATA

Residual Sugar: 2 g/l

15 % VOL.

TASTING

Light ruby color. Brilliant and limpid, it presents numerous tears, a guarantee of beautiful richness. Nose of crushed red berries, liquorice, citrus peel, some spices. Mouth greedy, fresh, where ripe strawberries caress tongue and palate. A beautiful substance, dense but melted, forces respect: it is a great Ventoux that we taste there, and the length confirms it. The aromas of scrubland and basket of juicy forest fruits persist for a long time, and leave a refreshing sensation. Decant it for a good hour, then serve it around 16 degrees.

FOOD PAIRINGS

For a wine with such a greedy taste, such a freshness too, let's look for equal sensations in the dishes. A gazpacho of fresh tomatoes and peppers, subtly spiced with Espelette bell pepper. To stay in a Spanish tonality, a Valencian fideua generously decorated with chorizo will also make an original and striking choice. For vegans: a mustard tomato pie will be delicious; for the freshness of the tomatoes, for the strength of the condiment.

REVIEWS AND AWARDS



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