



#### WINEMAKER

Isabelle and Jean-Pierre Daziano

#### FARMING

Certified Organic

#### VARIETALS

Cinsault, Grenache (Garnacha), Rolle

#### FEATURES

Cork

#### ABV

12.5%

#### AVAILABLE SIZES (L)

0.750



# Domaine de la Fouquette

## Cotes de Provence 'Rose d'Aurore'

FRANCE, PROVENCE, CÔTES DE PROVENCE

 ROSE

### WINERY OVERVIEW

No longer inspired in their former vocations, Isabelle and Jean-Pierre Daziano decided to follow their shared passion in 2007 when they took over the 35-acre vineyard and farm of Isabelle's family. Nestled in a forested plane amid the Massif des Maures mountains, Domaine de la Fouquette sits in the heart of the Côtes de Provence appellation.

With the skillful guidance of consulting oenologist Bruno Tringali, Jean-Pierre established an environmentally friendly, but labor-intensive regimen in the vineyard that includes green harvesting in early summer to limit yields, working the soil without use of chemicals, and harvesting by hand. The domaine received its organic certification from Ecocert with the 2013 vintage. The Domaine de la Fouquette aux Mayons landscape is made up of umbrella pines, cork oaks and chestnut groves in which nearly 180 protected species coexist. The vineyard is classified in Complementary Geographical Denomination (DGC) of the AOP (Protected Designation of Origin) Côtes de Provence. A Complementary Geographical Denomination is a mention attributed by the [INAO](#) (National Institute of Origins and Qualities) to wines produced in part of the territory of an AOC. Notre-Dame des Anges is the name of the DGC in reference to the highest point of the Massif des Maures visible from all over the territory.

Isabelle is the third generation to work at the family winery. In the cellar, her philosophy is minimal intervention. In addition to having final say in the cellar, Isabelle assists her parents with Fouquette's charming auberge. She and her mother entertain tourists at the 45-seat farmhouse restaurant with traditional Provençal recipes handed down from grand-mère and made only with locally grown or raised products.

Fouquette's Rosée d'Aurore, named for the Jean Pierre Daziano's daughter, is comprised of the classic Provence cépages Grenache and Cinsault, and accented with the white variety, Rolle (Vermentino).

### VINEYARD

35 acres total – White Varieties: 3.7 acres Rolle, one-third of an acre of Ugni Blanc. Red: 11 acres Grenache, 10 acres Syrah, 7.5 acres Cinsault, 2.5 acres Carignan. Organically farmed (certified by Ecocert) – Average age of vines now 30-years-old. Soils consist of clay and schist with high concentration of monoterpenoid thiols (aka the grapefruit mercaptan), which impart pronounced citrus aromatics even in red varieties.

### TERROIR

Clay and schist with high concentration of monoterpenoid thiols (aka the grapefruit mercaptan), which impart pronounced citrus aromatics even in red varieties.

### VITICULTURE

Harvesting is done between 4 am and 7 am when the temperature is the lowest end of August in order to avoid too much color extraction and maintain all aroma's potential. Harvest yield 45 hl/ha average yields. 30-year-old average age of vines.

### VINIFICATION

All fruit is destemmed. The rosé is made entirely from direct pneumatic press juice. Fermentation takes place in temperature-controlled stainless-steel tanks. No malolactic fermentation.

### TASTING NOTES

Fresh attack evolving on pleasant complex aromas of mandarin and forest fruits

