

CHÂTEAU SAINT HONORÉ

AOP CÔTES DE PROVENCE LA LONDE LES MAURES CHÂTEAU SAINT HONORÉ 2023

Louis Fabre's Château Saint Honoré, set between Toulon and Saint-Tropez, spans 65 hectares of terraced vineyards in a Mediterranean climate. The estate focuses on eco-friendly practices and cultivates Provençal grape varieties like Syrah, Cinsault, and Grenache. In 2008, it earned the Côte de Provence La Londe appellation, highlighting its commitment to quality winemaking.

TASTING NOTE

This elegant and delicate rosé showcases subtle iodized notes and a slight saline finish, creating a refreshing and sophisticated tasting experience.

Optimum Drinking Time: One to two years.



PRODUCER PROFILE

Estate owned by: Fabre Family
Age of the winery: 60+ years
Acreage: 64 Ha
Vegan: Yes



VINEYARD INFO

Vineyard size: 65 Ha
Green status: HVE
Terroir: Seaside, sand and schist
Training method: Cordon de Royat
Yield/hectare: 38 hl/Ha
Bunches/vine: 3-7
Exposure: South
Vine age: 35 Y
Harvest date: late August - beginning September



WINEMAKING & AGING

Varieties: 53% Grenache, 47% Cinsault
The harvest is picked at night, cooled to 12°C, pressed with under three hours of maceration, and fermented in concrete vats at 15-17°C.
Filtration: Tangential
Fining: Yes
Yeast: Selected yeast
Gumming: Yes



TECHNICAL DATA

Alcohol: 13%
Total acidity: 3.14g/l
Residual sugar: <0.5g/l
pH: 3.45
Kcal/100ml: 85 Kcal



FOOD PAIRING

Perfectly pairs with Mediterranean cuisine, especially lamb, as well as seafood dishes, whether from the Mediterranean, China, or Japan.