



WINEMAKER

The Fabre Family

VARIETALS

Cinsault, Grenache (Garnacha)

FEATURES

Vegan

ABV

13%

AVAILABLE SIZES (L)

0.750



Saint-Honore

Rosé

FRANCE, PROVENCE, CÔTES DE PROVENCE



WINERY OVERVIEW

Château Saint-Honoré is in the seaside Côtes de Provence sub-appellation of La Londe between Hyères and the Saint-Tropez Peninsula. The estate's 160 acres of vines thrive on forested slopes amid oaks, pines and mimosa overlooking the Mediterranean's Îles d'Or: Porquerolles, Port Cros, Le Bagaud and Le Levant. Schist and sandy soils containing significant amounts of quartz dominate the Maures-Esterel coastal range. La Londe's unique terroir, delimited from the larger, diverse Côtes de Provence appellation in 2008, yields high-toned rosés with floral aromas, red fruit flavors and a long, mineral finish.

Château Saint-Honoré is owned by the Fabre family, vigneron in Provence since the 1920s. The Fabre Domains are the largest family vineyard in the Var region. The descendants of founder Henri Fabre are also the proprietors of Château de l'Aumérade in Pierrefeu and Château de la Clapière in Hyères, two of the eighteen estates elevated to Cru Classé status in the 1955 classification. In 1956, Charlotte Fabre designed a unique bottle, one of the first in Provence, taking inspiration from one of Emile Gallé's pâtes de verre vases and called it the Marie-Christine. Like the two Cru Classé wines, Saint-Honoré is packaged in this elegant proprietary bottle. The Fabre's custom Marie-Christine bottle was launched commercially in 1950 and along with Domaine Ott's distinct vessel, inspired the classic flûte à corset now recognized as Provence's signature bottle.

VINEYARD

Schist and sand containing significant amount of quartz on the Mediterranean's Maures-Esterel coastal range.

TERROIR

On La Londe-les-Maures, 160 acres on a sandy, schist seaside terroir, surrounded by mimosas, strawberry trees and oak groves.

VITICULTURE

Nestled in an area known for its shale soil, the estate offers a range of typical Provençal grape varieties, suitable for making excellent rosés. The exceptional amount of sunshine and proximity to the sea, which helps control the hot temperatures, offer optimal wine growing conditions. The grapes are harvested mechanically day and night.

VINIFICATION

Grapes are passed through a tubular exchanger at 15°C before cold maceration. This is followed by pressing and juice selection, static settling at 13°C and fermentation in concrete vats at a controlled temperature ranging from 17-22°C in an air-conditioned cellar, to preserve each variety's flavors and quality as far as possible. After racking, blending takes place at the end of the year, and then the wine is stabilized and filtered, ready for bottling.

TASTING NOTES

An effusive, floral nose and a crisp mineral attack with hints of red apple, orange zest, and cranberry.

