



DOMAINE DE LA
Rochelière
FITOU



The Fabre family has been making wine on their 37-acre property for four generations. Jean-Marie Fabre and his wife Emilie passionately preside over the vineyards, the vines, and the present wine production. Situated in the village of Fitou, cradle of the appellation, their vineyard soils are a mélange of hard limestone, clay, and schist. The plants benefit from a warm, dry climate where the reigning masters are the sun and the "Tramontane," a gentle breeze that comes in from the northwest.

Applying **Méthode Cousinié** for more than the last two decades, the Fabres exclusively employ highest-quality organic fertilizers, and carefully prune to maintain the right balance of foliar growth. Their approach maintains soil vigor lending strength to the vines, strength to resist mold, pest, and environmental trials. Along with the tramontane (which keeps humidity low), there is a minimal need for intervention. The vineyards are planted to Grenache Noir, Carignan, Mourvèdre, and Syrah.

Domaine de la Rochelière **CUVÉE TRADITION**

Cuvée Tradition owes its power and ruby color to Carignan (30%), its velvety, unctuous character to Grenache (30%), and its richness and long finish to Mourvèdre (20%) and Syrah (20%). Destemmed with a maceration (17 days) traditional to the region, this richly flavored Fitou is aged 12 months in stainless to protect vibrancy and freshness of its fruit, preserving the fineness of the classic "garrigue" terroir. The wine sees 3–5 racks in tank.

In youth, Cuvée Tradition's fruity and spicy, peppery character is a dramatic and worthy complement to grilled beef rib, country deli, and many spicy entrées.. Cellar-softened mature bottles are splendid alongside roasted game bird like duck, quail, squab, or woodcock.

2015 Cuvée Tradition: *deeply colored wine with lively fruit and spice scents and hints of earth and herbs; sweet and round on the palate, good finish; well-balanced with a gentle acidity that gives the fruit a lift; excellent with a variety of meat and vegetables, as well as stews and soups*

Domaine de la Rochelière **CUVÉE PRIVILÈGE**

Cuvée Privilège is the estate's reserve blend of Carignan, Grenache, Mourvèdre, and Syrah. Jean-Marie Fabre calls this the twin brother of the Tradition, with the "privilege" of aging in oak barriques (up to 4 yrs old) for 8-15 months, depending on vintage. In cellar, the tannins becoming more supple and round, and aromatic character flourishes as the palate matures. Side-by-side in a strict blind tasting, few would recognize the shared origins of the Tradition and the Privilège.

'For more than 30 years, in Fitou, the Domaine de la Rochelière has applied the *Cousinié* method on its 15 hectares of vines. This consists of using only organic materials and raw minerals in "respect of the living," thereby demanding considerable soil work including more than 10 ploughs a year, forcing the roots deep and making the plant less susceptible to fluctuations in temperature and hydrometry. The Fabre family harvests the fruit of their work by hand at the ideal moment of maturity to ensure a most interesting balance. *This Fitou has a beautiful deep garnet dress with purplish reflections. The nose offers great aromatic finesse, with black fruits, sweet spices, liquorice and vanilla. In the mouth, the wine is quite powerful, with the large, generous palate revealing soft tannins. Scents of very ripe fruits, spices (liquorice, vanilla), and quite forward notes of garrigue (like thyme, juniper, rosemary and lavender), along with a slight grace note of menthol. Powerful fruit infused with oak, a real treat! Serve with roasted red meats, sauce-driven entrées... also spicy dishes and soft cheeses.*

2015 Cuvée Privilège: *30% Carignan, 30% Grenache, 20% Mourvèdre, 20% Syrah.'*

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