



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 the last 20 years, 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 ROSÉ

Grenache Noir and Syrah harvested and vinified to preserve freshness, vivacity, and fruit aromas.
bright and relaxed, splendid with deli meats, fish and white meats like poultry and pork; all types of salads, light dishes, delicate cheeses and ripe fruit

Domaine de la Rochelière CUVÉE TRADITION

Cuvée Tradition owes its power and ruby color to Carignan (40%), its velvety, unctuous character to Grenache (30%), and its richness and long finish to Mourvèdre (20%) and Syrah (10%). This richly flavored Fitou is aged 12 months in stainless to protect the vibrancy and freshness of its fruit and hints of the classic "garrigue" terroir.

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 PRIVILEGE

The same vines and blend as the Tradition: 40% Carignan, 30% Grenache, 20% Mourvèdre, and 10% 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. Tannins become more supple and round during aging and aromatic character develops and flavors mature. Side by side in a blind tasting, few would recognize the shared origins of the Tradition and the Privelege.

Thank you for your time and for your interest in Connoisseur wines.