

FANNY REY

Red Wine

Appellation :	Indication Géographique Protégée PAYS D'OC
Blend:	Grenache (70 %) – Syrah (30 %)
ABV. :	14 %
Soil/Vineyards:	Clay-limestone slopes, clay-loam soils 5000 vines per hectare. High trellising with Guyot and Royat pruning. Vineyard certified HVE 3.
Winemaking:	Mechanical harvesting at night to preserve the aromatic potential. Chilled after gentle destemming and crushing. Gentle pressing. Temperature-controlled fermentation. Maceration for 3 weeks under marc. Limited addition of sulphites.
Colour:	A lively garnet-red colour with purplish highlights.
Nose:	Le nez épicé développe des arômes de réglisse et de fraises des bois.
Palate:	The attack is rich and fruity, followed by a fresh, supple mid-palate. A well-balanced finish with notes of black olive jam.
Preservation:	Up to 5 years in good condition.
Food pairing:	This wine goes perfectly with red meat dishes, grilled or in sauce, beef tartare or a cheese platter



Wine collection created by Fanny REY - Cuvée Gourmet!

In 2011, Fanny Rey was recognised as a finalist in season 2 of Top Chef on M6. After being awarded the Maître Restaurateur label, Fanny Rey was the only woman in France to be awarded her first Michelin star in 2017, one of 70 new starred restaurants. A few months later, Fanny Rey was named Woman Chef of the Year. She was also awarded the "Grande Cheffe de demain" trophy by Gault et Millau. Today, she is the owner and chef of the restaurant L'Auberge in Saint-Rémy-de-Provence, where she offers simple cuisine based on seasonal produce. Her aim: "To give each dish the delight of a first time".