

FANNY REY

Rosé wine

Appellation :	Indication Géographique Protégée - Pays d'Oc
Blend :	Cinsault-Syrah (70%) – Merlot-Syrah (30%)
ABV. :	13 %
Soil/Vineyards:	Clay-limestone slopes, clay-loam soils 5000 vines per hectare. High trellising with Guyot and Royat pruning. Vineyard certified HVE3.
Winemaking:	Mechanical harvesting at night to preserve the aromatic potential. Chilled after gentle destemming and crushing. Gentle pressing. Temperature-controlled fermentation. Aged on fine lees with limited addition of sulphites.
Colour :	Pale pink with hints of blue highlights.
Nose:	The nose is very expressive, developing aromas of wild strawberries and citrus fruit.
Palate :	The attack is lively, elegant and full-bodied, with a hint of acidity. The finish is slightly lemony and long-lasting.
Préservation :	Up to 3 years in good storage conditions.
Food pairing:	This wine is an excellent match for aperitifs, grilled meats and seasonal salads.



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".