

# Domaine La Florane

## A FLEUR DE PAMPRE

### Côtes du Rhône Villages - Visan



#### The Domaine at-a-glance

**Owner:** François Fabre  
**Winemakers:** François and Adrien Fabre  
**Soil:** Stony Clay-Limestone      **First Vintage:** 1998  
**Size:** 25 Ha      **Location:** Visan, Southern Côtes du Rhône  
**Appellations Produced:** Côtes du Rhône Villages - Visan

François Fabre is a third generation winemaker extremely dedicated to the quality of his wine. His son, Adrien, is now assisting him in the operation of his two domaines, Domaine La Florane and Domaine de L'Echevin. The south facing vineyards of La Florane are located in a small, wind-swept valley on the outskirts of Visan.



*The Village of Visan*

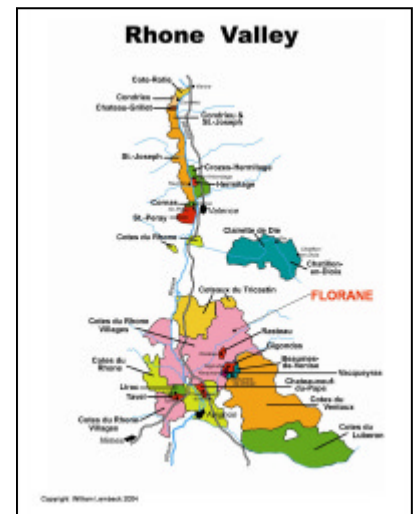


*Adrien Fabre*

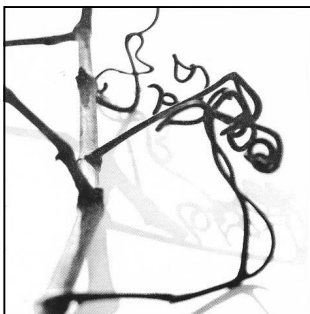
The land around Visan was once property of the Knights Templar and later in 1317 it became papal land. François recently modernized the winery which is, by his own design, an impressive blend of new and old technology. He put in place a gravity fed system for processing the grapes. The grapes are loaded into a crusher/de-stemmer on tracks,

suspended above the tanks. The crusher/de-stemmer then moves down the track to a desired location, and drops the grapes directly into the tank by gravity. This ingenious system saves time, labor, and allows the

grapes to be processed in a short amount of time which helps prevent oxidation. François uses reasonably organic viticultural practices, restricts yields, performs a strict selection process in the field, and harvests the grapes by hand in order to produce concentrated wines without masking the terroir.



*Rhône Valley - Map*



#### A FLEUR DE PAMPRE

#### Côtes du Rhône Villages Rouge - Visan Rosé 2006

**Notes:** This Rosé is a blend of Cinsault, Carignan and Grenache. The wine is completely dry, but is still soft and round, and full of cherry, strawberry, and raspberry fruit flavors. It is a perfect wine for salmon, shellfish, chicken, and white meats like pork and veal. The Fleur de Pampre Rosé also makes a great aperitif.