

# APRIL 2025 CLUB SELECTION



## 2023 FABRE EN PROVENCE CHÂTEAU DE L'AUMÉRADE ROSÉ CRU CLASSÉ, CÔTES DE PROVENCE AOP, FRANCE

Enology at the Château de l'Aumérade dates back to the 1st century AD, and the Fabre family has a remarkable 17 generations of winemaking history in the same town. After the estate's official creation in 1920, Henri Fabre Sr. acquired Château de la Clapière (1928) and Château de L'Aumérade (1932), quickly growing into one of the region's most dynamic producers. Today, Henri Fabre Jr. produces some of France's best-selling estate grown rosés, including two of the region's highly coveted 18 Cru Classés. Fabre en Provence is now the largest family-run estate in Southern France, with 550 hectares under vine. 'Haute Valeur Environnementale' Sustainable Agriculture Level 3 certified, with a focus on biodiversity, phytosanitary strategy, fertilization and water resources management.

The village of Pierrefeu-du-Var is home to the family's flagship Château de L'Aumérade and sits just 20 minutes inland from the Mediterranean Sea. This eponymous bottling is comprised of 48% Cinsault, 30% Grenache and 22% Syrah. The grapes were sourced from three unique terroirs: 50% from Château de L'Aumérade in Pierrefeu, with its calcareous soils that impart spiciness and Provence's world-class acidity; 30% from the cool, seaside vineyards in La Londe, providing distinct aromas of rose petals and sea salt; and 20% from Hyères, noted for its sandstone soils and Mistral winds. Here, ripening is longer, helping to create a beautifully structured mouth feel. The result is a vibrant, complex rosé; delicately perfumed with red berries, a hint of rose-water and chalk. The palate shows tart red fruit, nectarine and a hint of salinity on the long, mineral finish.

## ROSÉ CLUB

- RETAIL: \$22.00  
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Ham & Cheese Croissants



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## 2023 BODEGAS BRECA ROSÉ CALATAYUD DO, SPAIN

Located in the sleepy town of Munébrega, Bodegas Breca was founded by Jorge Ordóñez in 2010 with the mission of producing the finest Garnacha in Aragón. Garnacha de Aragón, the clone used to produce the wines of Bodegas Breca, is the most ancient and genetically untouched clone of Garnacha (Grenache) in the world. Garnacha was first cultivated in this northeastern corner of Spain, and transplanted across the Mediterranean by the medieval Kingdom of Aragón, which had territories across the Mediterranean. Jorge Ordóñez pioneered the introduction of Garnacha into the United States in the 1990s, when Garnacha was the most widely planted grape in Spain. At the time, however, all of the Spanish red wines available in the American market were Tempranillo dominant. Jorge recognized the quality of the old vine plantings of Garnacha and the wines they produced, and brought these sensational wines to wine lovers in the United States.

D.O. Calatayud has a unique, extreme terroir. The combination of radical altitudes, diverse slate soils, and drastic climate combine to create an unusual mesoclimate. As Spain's highest region for the production of Garnacha, Calatayud frequently sees temperature swings of 45°F between day and night. Due to its long vegetative cycle, Garnacha requires a relatively dry, hot climate to reach proper phenolic ripeness. The cold nights, dawn, and dusk, combined with a variety of slate dominant soils, allow the grapes to maintain high levels of acidity even as ripening progresses.

100% Garnacha de Aragón, sourced from Munébrega, southeastern D.O. Calatayud, in the valley formed by the Sierra de Pardos and Sierra de Peña Blanca. These organic, dry-farmed bush vines were planted between 1970 and 1980 and are cultivated completely by hand, with minimal human intervention. In fact, the majority of the vineyards receive no treatments whatsoever. The fruit was hand-harvested and stored in small baskets. The bunches were chilled overnight and pressed in a pneumatic press; the must was settled overnight in a stainless-steel tank. Fermented and aged for two months sur lie, entirely in stainless steel. Delicate aromas of summer fruits and orange-blossom. The palate shows flavors apricot, ripe strawberry, pink grapefruit and a hint of fresh mint. The finish is zesty and lingering with a pleasant mineral flourish.

## ROSÉ CLUB

■ RETAIL: \$18.00  
WINE CLUB MEMBER: \$15.30

■ SUGGESTED RECIPE: Head-On Prawns w/ Chile, Garlic & Parsley

