

Château Ferry Lacombe

Côtes de Provence

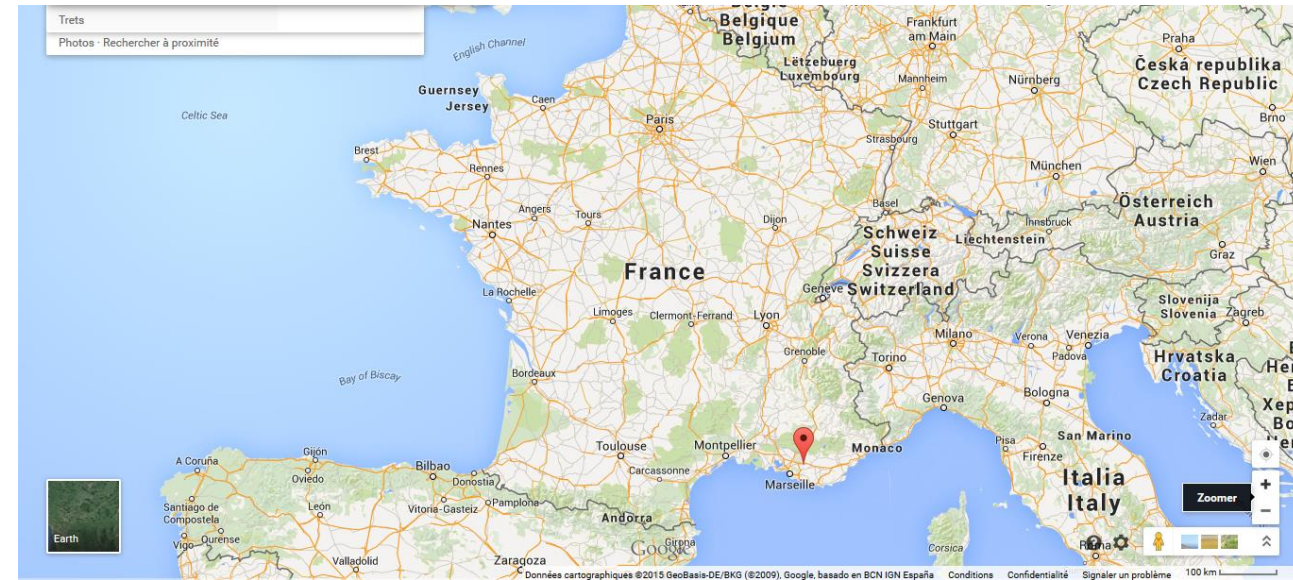


QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



CHÂTEAU FERRY LACOMBE OVERVIEW

Château Ferry Lacombe is in the South East of France



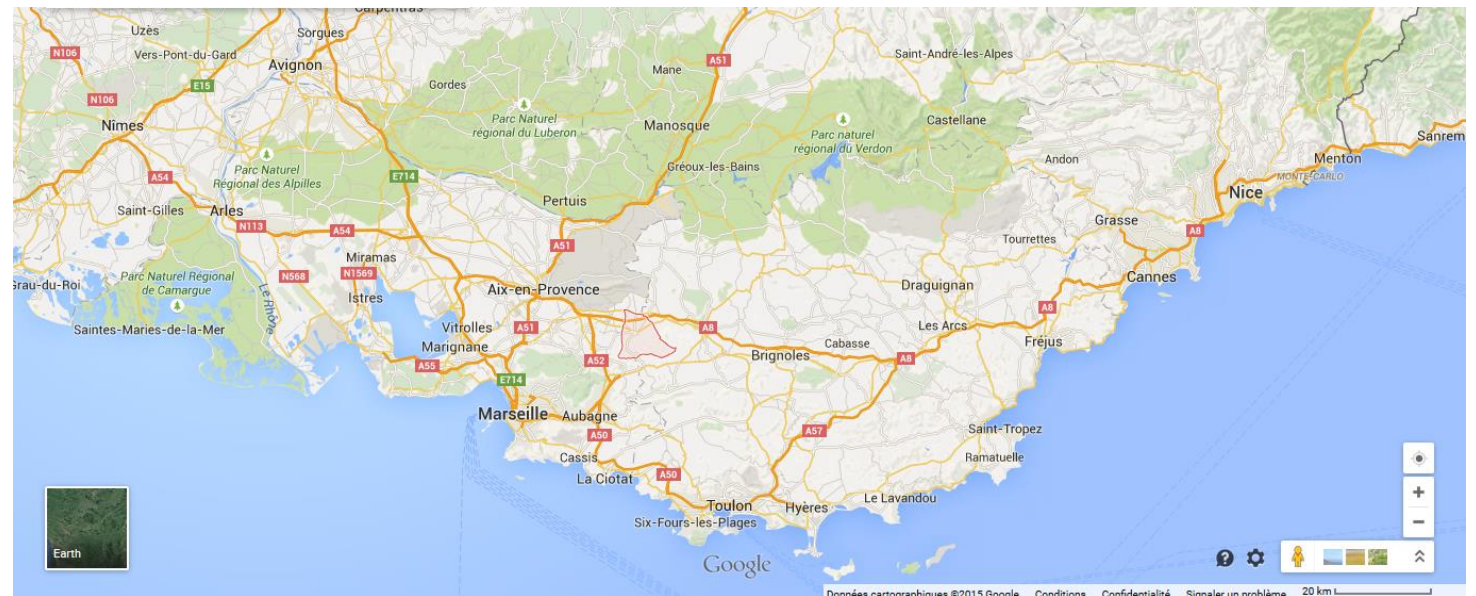
QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



CHÂTEAU FERRY LACOMBE OVERVIEW

Accompanying Good King René of Anjou from Naples to Aix en Provence, the Ferry family originally settled in this land in 1442 and founded the vineyards.

Château Ferry Lacombe is situated at the heart of the Arc valley, at the foot of the Sainte-Victoire mountain range, 12 miles east of Aix-en-Provence. The conditions make it an ideally located vineyard for the making of Provence's rosé wine (a soil composed with mostly clay and limestone), a contrasting climate (cold at night, very sunny during the day), and a gusty northern Mistral wind to dry the grapes after the rain thus avoiding the appearance of mildew and traditional grape diseases. The northeastern exposure of the vineyard fosters a slower ripening of the grape which contributes to the florescence and in time the conservation of the aromas.



CHÂTEAU FERRY LACOMBE OVERVIEW

About 20 years ago, the property was purchased by the Pinot family and are run today by Michel and his children, Matthew and Alexandra.

The location of the vineyards allows for 3 designations of wines to be produced:

IPG Mediterranean

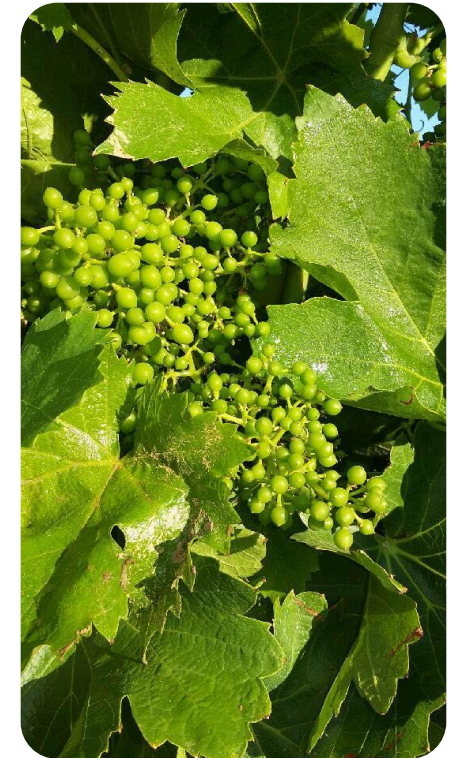
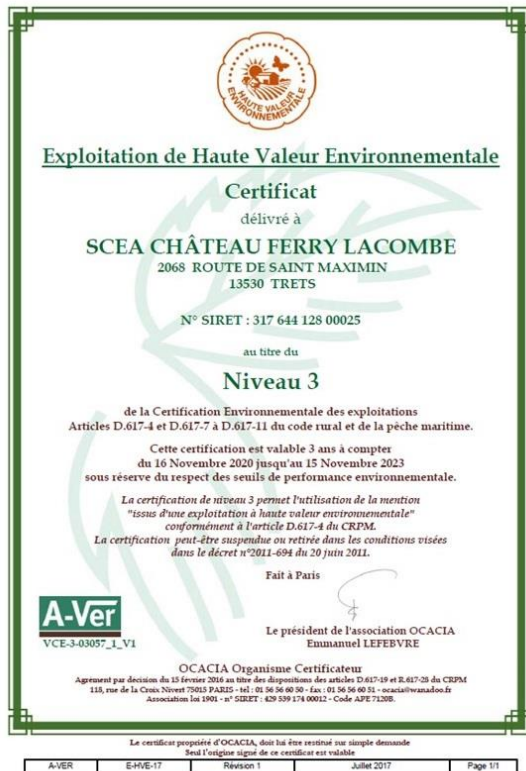
AOP Côtes de Provence

AOP Côtes de Provence Sainte-Victoire



CHÂTEAU FERRY LACOMBE OVERVIEW

The vineyards use integrated farming techniques and follow the **HVE 3** for sustainable viticulture. Respecting the environment is a primary concern in the vineyards and all activities associated with vine growing and winemaking follow this charter.



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



CHÂTEAU FERRY LACOMBE ESTATE



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



CHÂTEAU FERRY LACOMBE ESTATE



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



CHÂTEAU FERRY LACOMBE OVERVIEW



The property spreads over 130 acres of which 65 acres are under vine, the rest comprising of Mediterranean forests of pine and oak trees.

10 different varieties of grapes allow the making of white, red, and rosé wine.

We bottle 600,000 bottles : 90% of rosé, 5% of white and 5% of red wine

This clay and limestone vineyard is labeled as an AOP Côtes de Provence while the more calcareous hillside parcels that allow a better drainage, benefit from the Côtes de Provence Sainte-Victoire classification.



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



VINIFICATION

- The vine is trellised, tillage for deep rooting gives it a good resistance against drought and allows for a beautiful expression of the locality. Composted on site, the fertilizers are natural. The work with the vines to respect the environment as it is stipulated in the HVE 3 Charter and confirmed by an annual certification. Grassing of the vine allows for a better regulation of the yield, the green harvest of July allows for an adjustment if necessary.
- Mechanical harvesting is carried out at night to collect the coldest grapes possible, thereby favoring a better maceration time, essential for the extraction of aromas. The grapes are systematically sorted and de-stemmed. Thermo-regulated stainless steel tanks ensure the control of temperatures during the winemaking and better results with the color and the aromas: the juice is brought below 50 ° F for a good settling, fermentation temperatures are maintained between 61 and 64 ° F for the rosé and the white, between 77 and 80 ° F for the red wine.
- Bottling of the wine is done with nitrogen then stored in an air conditioned warehouse to ensure an optimal preservation of the product.



VINIFICATION



HARVEST



Harvesting is carried out at night to collect the coldest grapes possible, thereby favoring a better maceration time, essential for the extraction of aromas. The grapes are systematically sorted and destemmed. Thermo-regulated stainless steel tanks ensure the control of temperatures during the winemaking, resulting in better color and the aromas. The juice is brought below 50°F for a good settling and fermentation temperatures are maintained between 60-64°F. Bottling of the wine is done with nitrogen then stored in a temperature controlled warehouse to ensure an optimal preservation of the product.



THE WINES-CHÂTEAU FERRY LACOMBE



EVIDENCE

Appellation: AOP Côtes de Provence

Color: Rosé

Grape Variety: Grenache, Syrah, Cinsault, Vermentino

Screw Cap

Tasting: An attractive pale rosé with a breath of yellow fruits and white flowers. The palate responds well in the company of the citrus with its appealing aromatic persistence.

Eat, Drink, Enjoy: With your aperitif a choice of white meats or fish grills with mixed salads, paella, a helping of grilled swordfish, or chicken brochettes au satay.



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



THE WINES-CHÂTEAU FERRY LACOMBE


CHÂTEAU
FERRY LACOMBE

MYSTERE

Appellation: Mediterranean IPG

Color: Rosé

Grape Variety: Grenache, White Grenache

Screw Cap

Tasting: Pink fuchsia color with an intense citrus nose (grapefruit). Round and fresh on the palate, developing red fruit aromas.

Eat, Drink, Enjoy: This well-balanced rose is perfectly suited as an aperitif wine.



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com





QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

