Château Fabre Gasparets, Les Amouries, 2022

AOP Corbières, Languedoc-Roussillon, France

PRESENTATION
Les Amouriès, made from Mourvèdre, is a wine that straddles the line between rosé and light red, with floral and fruity aromas, offering an extraordinary wine experience.

TERROIR
Clay-limestone and rolled pebbles. High exposure to the sun.

HARVEST
Handpicking, to select the finest bunches. Mourvèdre and Grenache at full ripeness pink (2nd run for red). De-stemmed to limit tannins.

WINEMAKING
Direct pressing in stainless steel vats for Mourvèdre. Blending with Grenache and ageing.

AGEING
3 months in oak barrels, to bring a subtle taste of toffee and apricot.

VARIETALS
Mourvèdre 80%, Grenache 20%

13 % VOL.
Contains sulphites.

TECHNICAL DATA
Yield: 25 hL/ha
Age of vines: About 10 years old

SERVING
8/12 °C

TASTING
Intense salmon color.
Fresh hazelnut cream and pink petals nose.
Spicy and fruity mouthfeel. Red currant jelly.

FOOD PAIRINGS
Tartare of tuna, avocado and mango.

REVIEWS AND AWARDS

"2020 : Rose-hip pink and I am just loving the grip, earthiness, vitality and bold expression of this rosé. This is cracking delicious! Guava and rose petals, paprika and then into a cool, long, tongue-tip lick of wet iron and cold pebbles. There is a frisson of wasabi, and something refreshing that reminds me of cucumber slices in cold water. But above all else, this grippy little rosé has sass."
TC, Jancis Robinson

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