



SELECTION

Château Fabre Gasparets, Les Amouries, 2022

AOP Corbières, Languedoc-Roussillon, France



PRESENTATION

Les Amouries, 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%

TECHNICAL DATA

Yield: 25 hL/ha

Age of vines: About 10 years old

13 % VOL.

Contains sulphites.

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

Jancis Robinson
JancisRobinson.com

"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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