



SELECTION

Château Fabre Gasparets, La Serre, AOC Corbières-Boutenac, Rouge, 2021

AOC Corbières-Boutenac, Languedoc-Roussillon, France



PRESENTATION

La Serre, a limited edition of 3,500 bottles, is a pure expression of the Corbières, harvested at full ripeness and aged in tank for exceptional finesse.

TERROIR

Clay-limestone and rolled pebbles. Altitude 75m.

HARVEST

Handpicking, transported in small crates and carefully checked on a sorting table.

WINEMAKING

Grapes carefully destemmed without crushing, sorted and macerated into small tanks for 25 days.

AGEING

12 months in French oak barrels and 160L terracotta jars for the Carignan.

VARIETALS

Mourvèdre 45%, Carignan 40%, Syrah 15%

TECHNICAL DATA

Yield: 25 hL/ha
Age of vines: About 30 years old

14,5 % VOL.

Contains sulphites.

SERVING

18 °C

AGEING POTENTIAL

more than 10 years

TASTING

Beautiful dark color.
Powerful and spicy nose.
Rich mouthfeel, silky, vanilla pod with a hint of orange zest. Long and rich.

FOOD PAIRINGS

Refined cuisine, stewed game or woodcock.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

92/100

"A scented nose with mulberries, dark plums, dried herbs, bark, black pepper and some cloves. It's medium-bodied with fine, firm tannins. Round with good volume on the mid-palate and the finish is full of vitality and vibrant spices. From organically grown grapes. Drink or hold."

James Suckling

