



LIQUOREUX

Château Fabre Gasparets, Les 3 André

France



PRESENTATION

Limited edition of 1,000 bottles per year, this cuvée honors three generations of André, with a complex blend of over 45 vintages.

TERROIR

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

HARVEST

Handpicking, to select the finest bunches.

WINEMAKING

Traditional press, vinification before being mutated by addition of a distilled grape alcohol.

AGEING

Oxidation process : one year out in Dame Jeanne, and many years blended with previous barrels.

VARIETAL

Grenache noir 100%

16,5 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 10 hL/ha

Age of vines: About 70 years old

Residual Sugar: 90 g/l

SERVING

14/16 °C

AGEING POTENTIAL

more than 25 years

TASTING

Amber robe.

Powerful aroma of spicy nuts and plum nose.

Rich and complex mouthfeel, mocha and orange zest. Long and moving.

FOOD PAIRINGS

Perfect match for a cigar in front of the fireplace.

REVIEWS AND AWARDS

Jancis Robinson
JancisRobinson.com

18/20

"Carnelian-coloured, with earthy aromas of dried blood, cherries, baharat, sumac, and cinnamon. Intense flavours of mocha, dark marmalade, manuka honey, and toffee apricot jam. Silky texture, vibrant spine-tingling palate. Sweet yet driven by spice and earthy notes to a dry, herbaceous finish. Spectacular. Pairs beautifully with savoury dishes — perfect with biltong or a chicory, walnut & Baron Bigod salad."

Tamlyn Currin, Jancis Robinson



FAMILLE FABRE
VIGNERONS - INDEPENDANTS DEPUIS 1605

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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