



SELECTION

Château Fabre Gasparets, Le Camin, 2022

Vin de France, VSIG, France



PRESENTATION

Le Camin, first vintage in 2019, combines a skin maceration of Viognier and a unique aging process, resulting in a wine with great complexity.

TERROIR

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

HARVEST

Handpicking, to select the finest bunches.

WINEMAKING

Orange wine from carbonic maceration of Viognier, 12 days of skin and pulp maceration. Very slightly sulphated upon setting.

AGEING

Part of the juice for a few months in amphora, and the other part in selected acacia barrels.

VARIETAL

Viognier 100%

TECHNICAL DATA

Yield: 25 hL/ha

Age of vines: About 15 years old

14 % VOL.

Contains sulphites.

SERVING

8/12 °C

AGEING POTENTIAL

5 to 10 years

TASTING

Intense yellow color.

Delicate nose, white flower, jasmin, pear.

Intense mouth rich and mineral. Very long finish.

FOOD PAIRINGS

Ceviche, ginger, lemon coriander, or pear tatin pie.

REVIEWS AND AWARDS

Jancis Robinson
JancisRobinson.com

17.5/20

"100% Viognier from Le Camin vineyard, Boutenac (Languedoc). Three weeks skin maceration, aged in a 1,000L dolium. Slightly cloudy amber wine with aromas of apricot, thyme, orange blossom, and quince. Profound, dry palate with gentle tannins and flavours of candied orange peel, caramelised quince, thyme tea, rose petals, and cardamom. A superb orange wine — also available in bag-in-box (best before end of 2025)"

TC, Jancis Robinson



Famille Fabre

1 AVENUE JEAN MOULIN, 11200 Luc-sur-orbieu - France

Tel. 0468271080 - info@famille-fabre.com

www.famillefabre.com



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



1/1

82A35E