



# LIQUOREUX

## Château Fabre Gasparets, Le G de Gasparets, 2015

France

### PRESENTATION

A unique fortified wine, produced in a limited edition of 2,000 bottles, which extracts more fruit and tannins thanks to a fermentation stopped by the addition of grape alcohol.

### TERROIR

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

### HARVEST

Handpicking, to select the finest bunches.

### WINEMAKING

Traditional red wine vinification, in a reducing environment (under the protection of an inert gas, as opposed to our cuvée les 3 André, in contact with the air for a year, an oxidative environment).

### AGEING

Maturation under marc and long vatting (over 15 days) in vats. 12 months in old French oak barrels.

### VARIETAL

Grenache noir 100%

### 17 % VOL.

Contains sulphites.

### TECHNICAL DATA

Yield: 10 hL/ha

Age of vines: About 70 years old

Residual Sugar: 66 g/l

### SERVING

14/16 °C

### AGEING POTENTIAL

more than 20 years

### TASTING

Ruby red robe with amber highlights.

Candied red fruit nose, walnut, quince, morello cherry.

Unctuous mouthfeel, prune and gingerbread. Contrasted, powerful tannins and softness.

### FOOD PAIRINGS

Aperitif, chocolate dessert or blue-veined cheese.

### REVIEWS AND AWARDS

*Jancis Robinson*  
JancisRobinson.com

16/20

"Fermented in old barrels, fortified with grape brandy, aged 12 months in oak. Just 2,000 bottles. Fresh and silky: raspberry, cherry, spices, hint of coffee. Sweet yet vibrant."

**TC, Jancis Robinson**



**FAMILLE FABRE**  
VIGNERONS INDEPENDANTS DEPUIS 1608

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



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