Château Fabre Gasparets, Chimère, 2023

AOP Corbières, Languedoc-Roussillon, France

PRESENTATION
This Viognier Chimère is the result of a trip Louis made during his studies in Condrieu, and his love at first sight for the Rhodanian grape! The grapes are harvested at full maturity and then fermented in barrels. Increible complexity!

LOCATION
High exposure to the sun.

TERROIR
Clay-limestone and rolled pebbles.

HARVEST
Handpicking, to select the finest bunches. Full ripeness. De-stemmed to limit tannins.

WINEMAKING
Ripe Viognier, direct pressing, alcoholic fermentation in barrels, no malolactic.

AGEING
Aged for 12 months with regular stirring of the lees in the same barrels.

VARIETAL
Viognier 100%

15,5 % VOL.
Contains sulphites.

TECHNICAL DATA
Yield: 25 hL/ha
Age of vines: About 15 years old

SERVING
8/12 °C

AGEING POTENTIAL
5 to 10 years

VISUAL APPEARANCE
Limpid, brilliant and golden.

AT NOSE
Intense aromas of candied citrus fruit, vine peaches.

ON THE PALATE
Freshness, preserved lemon, roasted almond, apricot. Remarkable length.

FOOD PAIRINGS
Serve with foie gras or scrambled eggs with truffles.

FAMILLE FABRE
VIGNERONS INDÉPENDANTS DEPUIS 1605

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.

9XZZ8E