



SELECTION

## 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. Incredible 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.

