



SELECTION



Château Fabre Gasparets, Cru Boutenac, 2022

AOP Corbières-Boutenac, Languedoc-Roussillon, France

PRESENTATION

While Château de Luc is the signature of the Fabre family, Château Fabre-Gasparets is its flagship, a great fine wine, aged in AOC Boutenac, a classified cru of Languedoc.

TERROIR

High rocky terraces of Riss, quartz and calcareous. Altitude 75m.

HARVEST

Handpicking, to select the finest bunches. De-stemmed to limit tannins. Crushed grapes to homogenize.

WINEMAKING

Maceration for around 20 days with destemming for the Syrah and Mourvèdre, with regular pumpingover. Whole-grain vinification for the Carignan. Blending is done before ageing.

AGEING

12 months in (85%) barrel and (15%) alternative aging over 12 months, 250L with truncated-cone tank, eggs and 160L jars.

VARIETALS

Carignan 40%, Mourvèdre 34%, Syrah 26%

TECHNICAL DATA

Yield: 35 hL/ha
Age of vines: About 20 years old

14 % VOL.

Contains sulphites.

SERVING

16/18 °C

AGEING POTENTIAL

8 to 10 years minimum

TASTING

Very intense ruby color.
Intensely spicy nose, with aromas of Morello cherry.
Great aromatic complexity, black fruit and spices. Long and rich.

FOOD PAIRINGS

Paired with duck breast, or Burgundy beef stew.



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



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REVIEWS AND AWARDS

JAMES SUCKLING.COM

91/100

"Aromas of blackberries, currants, dried herbs, bark and some black earth, too. Full-bodied with chalky tannins. Rich and well-structured with a powdery texture towards the berry-like finish. From organically grown grapes. Drink or hold."

James Suckling

WINE ENTHUSIAST

92/100

Wine Enthusiast

