



# 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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### Famille Fabre

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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**

