Château Fabre Gasparets, Corbières-Boutenac (Magnum) [Organic] 2019

FFG0092019

Famille Fabre

— Corbieres Boutenac, France

Top class wine from Languedoc's finest Cru - in magnum

Production

A delightful series of small hills, where the vineyards are surrounded by pine forests and scrublands, Gasparets is a hamlet of a few souls and a haven of peace. In 1711, the Fabre family moved into one of the finest vineyards in the Languedoc, which was recognised as premier cru - Corbières-Boutenac. Old Carignan Noir vines together with Grenache Noir, Syrah and Mourvèdre are picked by hand from 30 hl/ha plot. Whole bunch vinification in cuve before being assembled to mature together for 12 months in French oak barrels. Long maceration (20 days) for the Syrah and Mourvèdre.

Tasting note

Ripe morello cherries, cedar wood and intense spice. This wine is full bodied but wears it's alcohol lightly with ripe, well integrated tannins, balanced acidity and a long rich finish.

Food Match

Hearty dishes and juicy rare steak. Sausage cassoulet.

ABV:
14.50%

Case/Bottle Size:
3x 150cl

Closure:
Cork

Category:
Organic/Sustainable

Suitable for:
Vegan

Bottle Barcode:
3770029922283