

Château Fabre Gasparets, Corbières-Boutenac



Producer: Château Fabre Gasparets, Famille Fabre
Winemaker: Louis Fabre
Country of Origin: France
Region of Origin: Corbières Boutenac
Grapes: Carignan 40%, Mourvedre 40%, Syrah 20%
ABV: 14%
Case Size: 6x75cl
Vintage: 2013
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

A top-class, Organic southern cru with real typicity.

Tasting Note

Aromas and flavours of cherry and black fruits infused with subtle, exotic spices. The finish is smooth and satisfying – an exceptionally fine and elegant wine.

Producer Details

A delightful series of small hills, where the vineyards are surrounded by pine forests and scrublands; you are in Gasparets, 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 recognized as premier cru-Corbières Boutenac. The expertise of the Fabre family is illustrated particularly in Corbières. Founder of the Family Fabre, Andre Fabre has long been chairman of the appellation, a passion he has passed on to his children. His aim is to allow the land to express itself in the creation of fruity, complex, but immediately enjoyable wine.

In The Vineyard

Very old Carignan Noir vines together with Grenache Noir, Syrah and Mourvèdre are picked by hand from 30 hl/ha plot.

In The Winery

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 Mourvedre.

Awards & Press

2012 Vintage: Decanter World Wine Awards 2016 - Bronze

2011 Vintage: Decanter World Wine Awards 2015 - Silver

2011 Vintage: 'The Wine Merchant Top 100' 2015

2010 Vintage: Sommelier Wine Awards 2015 - Bronze

2011 Vintage: "The Fabre family, from the tiny hamlet of Gasparets, has had vines in Corbières-Boutenac, a vineyard now officially regarded as one of the "premiers crus of the Languedoc", since 1711. The wine that André Fabre and his children make from this privileged site today is, according to the Top 100 judges, deeply impressive, a blend of very old Carignan with Grenache, Syrah and Mourvèdre that offers "hedgerow fruit (brambles) on the nose, lovely rounded fruit with integrated spicy notes on a deep, rich palate that finishes

Food Recommendations

Hearty dishes and juicy rare steak.

long". Or in other words, "Yum!" " The Wine Merchant 'Top 100' 2015, Judges Comments

2010 Vintage: "'A step up in quality here,' began Sarah Riddle of Sketch, continuing: 'Deep purple colour, oaking is used, showing spiced chocolate and fruits, and a chewy red apple finish. Young and unapologetic.'" Sommelier Wine Awards 2015, Judges Comments