



Selections | Our Crus

➤ CHÂTEAU FABRE-GASPARETS ➤



Light
Fruity
Spicy
Powerful

Cuvée Boutenac

IDENTITY

Color	Red
Grape varieties	Carignan, Mourvèdre et Syrah
AOC	Boutenac
Alcohol degree	14 % vol
Ageing potential	8 or 10 years
Yield	35 hl/ha

TERROIR

Soil	Boutenac terroir. High rocky terraces of Riss, formed of pebbles of quartz and calcareous sandstone, originating in the Cretaceous period.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicked.
Vinification process	Carignan is vinified in whole berries. Syrah and Mourvèdre are handpicked and put into tanks for a period of 20 days. The blending process is made before the ageing.
Ageing	12 months, partly in French oak barrels and partly in small egg-shaped tanks.

TASTING NOTES



Very intense ruby color.



Intensely spicy, with aromas of Morello cherry.



Beautiful structure displays great aromatic complexity, combining black fruit and spices.

Finish

Long and rich.

SERVICE

Food and wine pairing	Paired with duck breast, or Burgundy beef stew.
Service	16/18 °C

AVAILABLE FORMAT

Formats	Available in 75 Cl 1.5L 3L
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AWARDS

2016 : Decanter Bronze medal and Jancis Robinson 16/20.
2017: Wine Advocate 90, Guide Hachette 1 star, Decanter Silver

