



Selections | Single vineyard

CHÂTEAU FABRE-GASPARETS



Dry
Fruity
Rich

Cuvée Le Camin Viognier

IDENTITY

Color	White
Grape variety	Viognier
AOC	IGP Pays d'Oc
Alcohol degree	13,5% vol
Ageing potential	5 or 10 years
Yield	25 hl/ha

TERROIR

Soil	Clay-limestone and rolled pebbles.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicked.
Vinification process	Orange wine from a carbonic maceration of viognier without added sulphites.
Ageing	Partly in a 1000 liters amphora, partly in selected oaked barrels.

TASTING NOTE

	Intense yellow color.
	Delicate white flower, jasmin, pear
	Intense mouth rich and mineral, very long finish.
Finish	8/12 °C

SERVICE

Food and wine pairing	Available in 75 Cl
Service	Ceviche, ginger, lemon coriander, or pear tatin pie.

AVAILABLE FORMAT

Format	75 Cl
--------	-------

FEATURE

Exclusive selection : from a blend of our best plots, vinified and aged with exceptional techniques and care.
Limited edition : 2200 bottles per year.

