



## Selections | Single vineyard

### ➤ CHÂTEAU FABRE-GASPARETS ◀



**Dry**  
**Fruity**  
**Rich**

## Cuvée Les Amouries

### IDENTITY

Color	Rosé
Grape varieties	Mourvèdre and Grenache
AOC	Corbières
Alcohol degree	12,5 % vol
Ageing potential	1 or 5 years
Yield	25 hl/ha

### TERROIR

Soil	Clay-limestone and rolled pebbles from the terrace of Cruscades.
Vineyard management	Organic and HVE (high environmental value).

### TECHNICAL DETAILS

Harvest	Handpicked.
Vinification process	Direct pressing in stainless steel vats for Mourvèdre. Blending with Grenache and ageing.
Ageing	3 months in oak barrels, to bring a subtle taste of toffee and apricot.

### TASTING NOTES

	Intense salmon color.
	Fresh hazelnut cream, rose petals.
	Spices and fruit.
Finish	Redcurrant jelly

### SERVICE

Food and wine pairing	Tartare of tuna, avocado and mango.
Service	8/12 °C

### AVAILABLE FORMAT

Format	Available in 75 Cl
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### FEATURE

**Limited edition** : 2200 bottles per year.  
An exceptional body is given by Mourvèdre, allowing that specific ageing for a charismatic rosé.