



✦ FORTIFIED WINES ✦



3 André

✦ IDENTITY

Color	Amber
Grape varieties	Grenache Noir
AOC	Fortified wine
Alcohol degree	16,5 % vol
Ageing potential	+ than 25 years

✦ TERROIR

Soil	Clay-limestone and rolled pebbles. 70 years old vineyards.
Vineyard management	Organic and HVE (high environmental value).

✦ TECHNICAL DETAILS

Harvest	Manual harvest with careful selection of grapes.
Vinification process	Traditional press, vinification before being mutated by addition of a distilled grape alcohol.
Ageing	Oxidation process of this special wine, with one year out in big bottles called dame Jeanne, and then many years blended with previous vintages in a pyramid of barrels called solera.

✦ TASTING NOTES

	Amber.
	Powerful aroma of spicy nuts and plum.
	Rich and complex palate with lovely aromas of mocha and orange zest.
Finish	Long and moving.

✦ SERVICE

Food and wine pairing	Perfect match for a cigar during a winter evening in front of the fireplace.
Service	14/16 °C

✦ AVAILABLE FORMAT

Format	Available in 50 cL
--------	--------------------



Limited edition: 600 bottles per year. **Historical tradition:** tribute to 3 generations of André ; Louis Fabre's son, father and grand-father. Created by the blend of more than 40 vintages, where the elders bring a unique complexity and the youngsters add freshness and balance.

18/20 Jancis Robinson: "The colour of carnelian. Smells earthy, dried blood and dried cherries, baharat spice and sumac and cinnamon. Fills the mouth with the silvery sound-spice of snare drums, a wine that you taste with your spine, every vertebra set into tiny vibrations. Mocha and dark marmalade, manuka honey and apricot jam cooked down to toffee brown. Damson jam stirred into Indian chai with the taste of red earth and dust and coconut fibres. So silky in texture that it slips off the tongue before you've had a chance to hold it in your mouth. Intense and sweet and yet the coffee-spice-earth meridians drive it to a dried-thyme dry herbaceous finish. Spectacular. Despite being a sweet wine, I would look to savoury food to pair it with. It was wonderful with biltong. I'd love to try it with a chicory, walnut and Baron Bigod salad, drizzled with molasses." Tamlyn Currin