



➤ FABRE-GASPARETS ➤



Chimère 2020

IDENTITY

Couleur	White
Grape varieties	Viognier
IGP	Pays d'Oc
Alcohol degree	15% 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	Night harvest followed by a cold press. Temperature controlled fermentation in new French oak barrels. Aged 6 months in barrels with regular stirring. Partly in a 1000 liters amphora, partly in selected oaked barrels.

TASTING NOTES



Bright and golden.



Intense nose of candied citrus and peach.



Highly concentrated palate with a nice freshness.

Notes of candied lemon and roasted almonds.

Finish

The finish has a good and pleasant length.

SERVICE

Food and wine pairing	With a foie gras, or eggs with truffles.
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Service

8/12 °C

AVAILABLE FORMAT

Format

75 Cl

"I have always been fascinated by the beauty of the viogniers of Condrieu, and this is why I decided to cultivate some plans in the domain. The result can't leave anyone indifferent! And a wine for ageing in this area is too rare not to be tasted!" **Louis Fabre**

This Viognier Chimère is the result of a trip Louis made during his studies in Condrieu, and his love at first sight for the Rhodanian grape! The grapes are harvested at full maturity and then fermented in barrels. Incredible complexity! The cuvée is named Chimere after a painting by Odilon Redon that the collector Maurice Fabre (friend of Gustave Fayet) had bequeathed to his descendants.

2018: James Suckling 91 *"Ripe apricots, orange pith and persimmon here with notes of honey and creamy curd. Full-bodied with oily texture and vivid acidity. It's broad and opulent on the palate with a lingering finish. From organically grown grapes. Drink or hold."*

2018: Decanter 89, Jancis Robinson 17/20: *"Golden colour. Crème brûlée and saffron on the nose into a rich rumple of heavy satin on the palate. Toasted almond, honey, papaya, mango and thick creaminess. Really sumptuous and dramatic. The alcohol is high, but the wine carries its amplitude and magnitude with stature and dignity. Lots of black-pepper lift on the finish. Impressive. (TC)*