



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

FABRE GASPARETS Le Camin



IDENTITY

Color	Skin contact
Varieties	Viognier 100%
Designation	Vin de France
Vintage	2022
Alcohol Degree	14 % vol
Residual sugar	< 1 g
Ageing potential	5 to 10 years
Efficiency	25 hl/ha

TERROIR

Vine age	About 15 years old.
Soil	Clay-limestone and rolled pebbles.
Influence	High exposure to the sun.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicking, to select the finest bunches.
Vinification process	Orange wine from carbonic maceration of Viognier, 12 days of skin and pulp maceration. Very slightly sulphated upon setting.
Ageing	Part of the juice for a few months in amphora, and the other part in selected acacia barrels.

TASTING NOTES

Eye	Intense yellow color.
Nose	Delicate white flower, jasmin, pear.
Mouth	Intense mouth rich and mineral.
Finish	Very long finish.

SERVICE

Food and wine pairing	Ceviche, ginger, lemon coriander, or pear tatin pie.
Service	8/12 °C

FORMAT

Available formats	75 Cl
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*Le Camin, 1st vintage in 2019: orange wine, 3 weeks of pellicular maceration of Viognier, then aged for 8 months in a 1000-liter dolium and we also use 2 barrels of acacia wood, which will very delicately add woody notes. The result is surprising, a great complexity, tannins that soften from month to month and a minerality so rare here in the south! Camin comes from the Occitan language and means Pathway. It is the name of the vineyard where the vine grows.
2019 : Jancis Robinson 17,5/20.*



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