



## Selections | Our Crus

### ➤ CHÂTEAU FABRE-GASPARETS ➤



#### Cuvée Boutenac

##### IDENTITY

Color	Red
Grape varieties	Carignan, Mourvèdre et Syrah
AOC	Boutenac
Alcohol degree	14 % vol
Ageing potential	8 or 10 years
Yield	35 hl/ha




##### TERROIR

Soil	Boutenac terroir. High rocky terraces of Riss, formed of pebbles of quartz and calcareous sandstone, originating in the Cretaceous period.
Vineyard management	Organic and HVE (high environmental value).

##### TECHNICAL DETAILS

Harvest	Handpicked.
Vinification process	Carignan is vinified in whole berries. Syrah and Mourvèdre are handpicked and put into tanks for a period of 20 days. The blending process is made before the ageing.
Ageing	12 months, partly in French oak barrels and partly in small egg-shaped tanks.

##### TASTING NOTES

	Very intense ruby color.
	Intensely spicy, with aromas of Morello cherry.
	Beautiful structure displays great aromatic complexity, combining black fruit and spices.
	Long and rich.

##### SERVICE

Food and wine pairing	Paired with duck breast, or Burgundy beef stew.
Service	16/18 °C

##### AVAILABLE FORMAT

Formats	Available in 75 Cl   1.5L   3L
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Light  
Fruity  
Spicy  
Powerful

#### AWARDS

2016 : Decanter Bronze medal and Jancis Robinson 16/20.  
2017: Wine Advocate 90, Guide Hachette 1 star, Decanter Silver

