

Wild Fabre

No added sulphites, AOC Haut-Médoc



DOMAINES FABRE
BORDEAUX - FRANCE


History


Domaine Fabre have for several years adapted their farming practices to better preserve the environment. This has resulted in the HVE (High environmental Value) Level 3* certification of our estates since the 2016 vintage. In 2018, due to the exceptional weather conditions, and a firm wish from our technical team, we decided to vinify a cuvée with NO added sulphites.




Tasting notes

 Intense purple.

 Very expressive nose, notes of small berries, blueberries and currants.


 Full palate, fat and round tannins. Nice freshness and length.

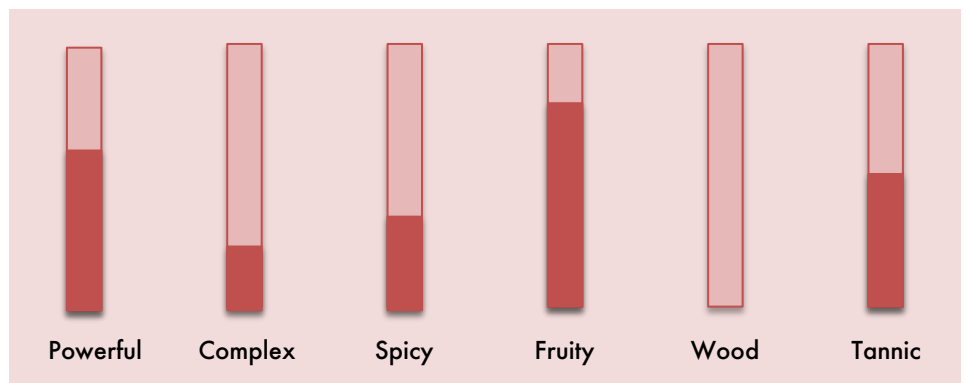
Details

 100% Cabernet Sauvignon. From one of the latest parcels harvested in 2018

 30 minutes

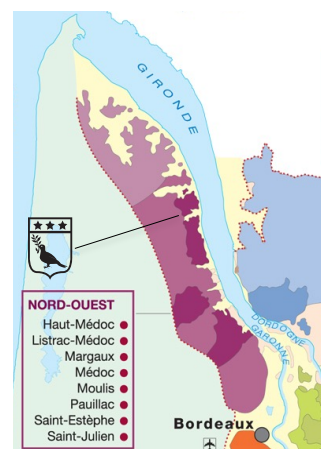
 16-17°C

 Veal, poultry, cheese, delicatessen.



AOC Specifics

The Haut-Médoc appellation stretches some 52 km (37 miles) from north to south. It has terroirs of remarkable quality, with a pre-dominance of layers of (essentially Garonne) gravel, deposited in outcrops, these sites are all characterized by their wide diversity. It is the homeland of Cabernet Sauvignon grapes. The vines live on since 2000 years thanks to the passion of the winemakers.



A wine that respects the freshness of the fruit and the density of Cabernet Sauvignon grapes.

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