

# Fabre

## Red Wine, 2014



### ABOUT THE WINE

Most of us spent our summer road trips muttering from the back seat, "Why couldn't we go to Disney World?" Not Jean-Baptiste Fabre. He tagged along as his wine-merchant grandfather drove from vineyard to vineyard, tasting, buying and selling wines. Jean-Baptiste built a wealth of local knowledge, plus an understanding of how the Carignan grape adds complexity and freshness to a red wine. This one's delicious because Jean-Baptiste never asked for a Disney detour.

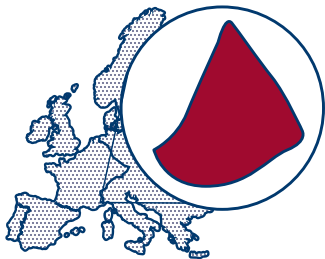


### DID YOU KNOW?

France's Languedoc region, of which Fitou is a part, produces more wine than all of the United States.

### ABOUT THE REGION

Fitou sits in the foothills between the Pyrenees and the Mediterranean, near the France-Spain border. Because the vineyards are so close to the sea, there's a perfect balance of humidity and dry air that keeps the vines healthy. The warm, sunny climate makes for riper, thicker-skinned grapes—and results in fuller-bodied wines.



Fitou, Languedoc, France

### AT A GLANCE

**Variety:** 30% Carignan, 30% Grenache, 20% Mourvèdre, 20% Syrah

**Vintage:** 2014

**Vineyard:** Various

**Oak:** Stainless steel & concrete vats (no oak)

**Alcohol:** 12.9%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/145](https://blueapron.com/wines/145)

## TASTING NOTES

**Fabre Red** is a classic Mediterranean-style red, with the right balance of fruity and savory flavors, as well as robust tannins. There's restraint, too, so this red won't overpower food.

### 1) Look at the Color



▲  
Purple  
garnet

### 2) Swirl & Smell



Bing cherry



Bacon



Sage



Rosemary

### 3) Taste & Savor



#### TASTING TIP

Note the wine's herbal aroma. Some believe southern French red wines get this from the pollen of wild herbs, called garigue.

### 4) Pair and enjoy!



Rich &  
Decadent

#### Match this wine's symbol to a Blue Apron Meal

The opposite of subtle, these reds completely coat your palate with fruit flavor and tannin. California Zinfandel and Cabernet Sauvignon, as well as reds from countries with warm climates, like Spain and Australia, are what you want with dishes that are rich in their own right. It's why these reds rule every steakhouse wine list.

#### More classic pairings:

Burgers | BBQ | Steak au poivre | Braised short ribs