



CHÂTEAU DE LUC



Cuvée Les Jumelles red 2020

IDENTITY

Color	Red
Grape varieties	Carignan 65%, Mourvèdre 20%, Syrah 15%
AOC	Corbières
Alcohol degree	13,5 % vol
Ageing potential	4 or 5 years

TERROIR

Soil	Stony calcareous terrace of Riss, clay-limestone and rolled pebbled.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicked.
Vinification process	Carignan and Grenache are vinified in whole berries. Long maceration of destemmed Syrah.
Ageing	6 months in stainless steel tanks.

TASTING NOTES



Garnet color.
Spicy, scents of black pepper and juniper.
Elegant mouthfeel, with black chocolate and blackcurrant notes, silky, mature tannins.

Finish

Long with notes of juniper and black olive.

SERVICE

Food and wine pairing	A nice grilled beef rib or a braised meat pie.
Service	16/18 °C

AVAILABLE FORMAT

Format | Available in 75 Cl | 50 Cl

The trio of red, rosé and white wines is also called the "Cuvée of the Twins". Louis Fabre took over the estate and started to produce bottled wines. In 1985, he decided to name his first wine after his first twin daughters **Jeanne and Clémence** who were born 6 months earlier! It is a very typical expression of the Corbières, here, how not to speak of *garrigue*: thyme, pepper, juniper or rosemary, a bouquet of spices in a wine with very well rounded tannins, velvety. This is the signature of the Fabre family.

2020: James Suckling 91 "Aromas of blackberries, dark cherries, bark and baking spices. Medium-bodied with creamy tannins. Layered with finely grained texture. Structured and balanced. A blend of carignan, grenache, mourvedre and syrah. From organically grown grapes"

2020: Decanter Bronze, Challenge Millésime Bio Silver ; 2019: Jancis Robinson 16/20 ; 2018: James Suckling 90/100, Decanter 89 points

