



## ➤ CHÂTEAU DE LUC ➤

### Cuvée Les Jumelles rosé 2022

#### IDENTITY

Color	Rosé
Grape varieties	Cinsaut 54%, Grenache 27%, Syrah 19%
AOC	Corbières
Alcohol degree	12,5 % vol
Ageing potential	1 to 3 years

#### TERROIR

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

#### TECHNICAL DETAILS

Harvest	By night.
Vinification process	Direct press for the Cinsaut and Grenache, then vinified in stainless steel tanks at low temperatures.

#### TASTING NOTES

	Pale with salmon reflections.
	Intense nose of small slightly acid fruits.
	Beautiful salty and fleshy mouth, rose, litchis and wine peaches aromas.

#### SERVICE

Food and wine pairing	Grilled oysters, lobster or spicy prawns.
Service	8/12 °C

#### AVAILABLE FORMAT

Format	Available in 75 Cl
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On the label an imposing Chateau with large and deep roots: this is where the Fabre family lives! You can also see the Orbieu, the river that runs through the village of Luc sur Orbieu and has forged the stony terraces where our vines grow. We can also see a wood: the origin of LUC means "sacred wood". Since the Celtic period, there are traces of human presence in Luc. In the 5th century, we know that there was a wood. Louis always says that if the French language had not taken over but English, we could have been called "Hollywood"!

**2021: Jancis Robinson** 16/20: *"Smells like strawberry yogurt with fresh basil leaves and sorrel. A delicate woody note threading through light, pithy raspberry fruit. Peach skin, a sliver of guava, soft greens. Tiny sprinkle of pepper on the finish. So refreshing! (TC)*

**2020: Global Rosé Master** Gold

**2018: Guide Hachette** 2 stars

**2017: Rosemary George MW** 3 stars, **2016: Wine Enthusiast** 89+/100 and **Best buy**

