



LUX DE LUC white 2022



IDENTITY

Couleur	White
Grape varieties	Roussanne 34%, Rolle 34%, Grenache 32%
AOC	Corbières
Alcohol degree	13 % vol

TERROIR

Soil	Clay-limestone and rolled pebbles.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By hand, destemmed.
Vinification process	Vinification with native yeasts, undergoes malolactic fermentation. The blend is done after fermentation. Just a few sulfites added before bottling.
Ageing	Aged on fine lees for a few weeks.

TASTING NOTES



Finish

Beautiful intense yellow color.
Curry, spices, orange peel, and ginger.
Peach, and lime in mouth. Mineral and complex mouthfeeling.
Long finish, delicate and elegant.

SERVICE

Food and wine pairing Asian cuisine, or morels chicken.

Service

8/12 °C.

AVAILABLE FORMAT

Format

Available in 75 Cl.

In the continuity of Louis Fabre experiments, Lux blanc is our first indigenous yeast wine. Challenge here was about terroir expression with a minimal intervention, always respecting nature, soils and terroir. This cuvée expresses a new facet of Corbières: freshness and minerality. The name LUX refers to the light, but also to the luxury that nature offers us!

The Tasting Panel, 94 points: "A rich, polished gem, with a depth of textural ripeness. Pears, apricots, and tangerine blossoms are surrounded by honeyed white flowers. A showpiece blend of Roussanne, Rolle, and Grenache Blanc."

