



LUX DE LUC ROSÉ



IDENTITY

Color	Rosé
Grape varieties	Cinsaut, Syrah, Grenache
Denomination	Languedoc
Vintage	2023
Degree	12.5% vol.
Ageing potential	1 to 3 years

TERROIR

Average age of vines	20 years old
Soil	Stony terraces of the Orbieu (limestone pebbles), clay-limestone soils, rolled pebbles.
Influence	Strong exposure to the wind.
Vineyard management	Organic and HVE.

TECHNICAL DETAILS

Harvest	Harvested at night to preserve the full aromatic potential of the grapes. Direct pressing followed by vinification in stainless steel vats at low temperature. Blending before alcoholic fermentation. No malolactic fermentation to ensure freshness.
Vinification process	

TASTING NOTES



Pale bluish pink color.



Nose of wild strawberries and pomelo, lemony and salty.



Complex palate of rose petals, exotic fruit, tart candy and pomelo.

Finish

A fantastic gourmet rosé!

SERVICE

Food and wine pairing	Oysters au gratin, grilled lobster or spicy prawns a la plancha.
Service	8/12 °C

FORMAT

Format	75 cl
--------	-------

This rosé joins our LUX range in 2023 and embodies the Fabre Family's strong commitment to ecology:

- The first carbon-neutral cork. Manufactured by Vinvention from plant-based polymers derived from renewable resources. Recyclable.
- We have chosen not to use foil, thus reducing waste and environmental impact.
- First carbon-neutral label. 100% French paper. FSC-certified, made from pulp from sustainably managed forests. Bio-sourced with alternative fibers (20% bamboo).
- A committed cuvée that embodies our investment with MP2, a neighboring association specializing in waste sorting and invested in reintegration and agro-ecology.
- For every bottle sold, a tree from our agroecological nursery will be planted.

