



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

CHÂTEAU DE LUC Les Jumelles - Red



IDENTITY

Color	Red
Varieties	Carignan 65%, Grenache 20%, Syrah 15%
Designation	AOP Corbières
Vintage	2021
Alcohol Degree	13,5 % vol
Residual sugar	< 1 g
Ageing potential	4 to 5 years
Efficiency	30 hl/ha

TERROIR

Vine age	About 30 years old.
Soil	Stony terrace of Riss, clay-limestone and pebbled.
Influence	Strong exposure to the wind.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicking, to select the finest bunches.
Vinification process	Carignan and Grenache are vinified in whole berries, 30% carbonic maceration. Long maceration of destemmed Syrah. Then traditional blending. 6 months in stainless steel tanks.
Ageing	Stainless steel tank.

TASTING NOTES

Eye	Garnet color.
Nose	Spicy, scents of black pepper and juniper.
Mouth	Elegant mouthfeel, with black chocolate.
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

FORMAT

Available formats	75 Cl 1,5L
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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.

2021 : James Suckling 91



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