



# FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

## CHÂTEAU DE LUC Veredus



### IDENTITY

Color	Red
Varieties	Carignan 55%, Grenache 25%, Syrah 20%
Designation	AOP Corbières
Vintage	2021
Alcohol Degree	14 % vol
Residual sugar	< 1 g
Ageing potential	8 to 10 years
Efficiency	30 hl/ha

### TERROIR

Vine age	About 30 years old.
Soil	Clay-limestone and rolled pebbles.
Influence	Windy corridor leading to the sea.
Vineyard management	Organic and HVE (high environmental value).

### TECHNICAL DETAILS

Harvest	Handpicking, to select the finest bunches.
Vinification process	Temperature regulated maceration for 20 days with regular pumping-over. Vinified with whole berries for Carignan and Grenache.
Ageing	12 months in French oak barrels.

### TASTING NOTES

Eye	Ruby red with purple hues.
Nose	Intense liquorice, blackberry jam and black olive.
Mouth	Rich, concentrated, with powerful and silky tannins.
Finish	Long, with spicy notes of black fruits and pepper.

### SERVICE

Food and wine pairing	With grilled beef, or duck breast with a fig chutney.
Service	16/18 °C

### FORMAT

Available formats	75 Cl
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*Historical terroir with a 2000 years old tradition of winemaking. Verédus was an old post relay to change horses (corrals) on Romanian Via Aquitania. Unique complex scents of garrigue and spices match perfectly a refined meal.  
2021 : James Suckling 91, Le Point 17/20*



FAMILLE FABRE - Château de Luc - 1 rue du Château 11200 Luc sur Orbieu - FRANCE  
+33.(0)4.68.27.10.80 | info@famille-fabre.com | www.famillefabre.com

