



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

CHÂTEAU DE LUC L'Orangerie de Luc



IDENTITY

Color	Red
Varieties	Syrah 70%, Grenache 30%
Designation	AOP Languedoc
Vintage	2022
Alcohol Degree	14,5 % vol
Residual sugar	< 1 g
Ageing potential	4 to 5 years
Efficiency	30 hl/ha

TERROIR

Vine age	About 30 years old.
Soil	Clay-limestone and rolled pebbled.
Influence	High exposure to the sun.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicking, to select the finest bunches.
Vinification process	Syrah vinified without sulphites, to express freshness, and a unique aroma of red fruits. Traditional vinification for Grenache.

Ageing

Concrete vat.

TASTING NOTES

Eye	Garnet with purple reflections.
Nose	Red fruit, black cherry and white truffle.
Mouth	Immediate intensity, rich, long, cassis and blackberry.
Finish	Balanced, ripe and silky tannins.

SERVICE

Food and wine pairing	Grilled steak with pepper sauce.
Service	16/18 °C

FORMAT

Available formats	75 Cl
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*Thanks to this cuvée made from a majority of Syrah in carbonic maceration, the Fabre family has been elected best winemaker of the year 2020 by the Guide Hachette. A superb award that congratulates 30 years of hard work for Louis Fabre.
2020 : Jancis Robinson 16/20, Decanter 88 Bronze.*



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