



# FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

## DOMAINE DE LUC Instant Rare Syrah - Viognier



### IDENTITY

Color	Red
Varieties	Syrah 80%, Viognier 20%
Designation	IGP Pays d'OC
Vintage	2022
Alcohol Degree	12,5% vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

### TERROIR

Vine age	About 15 years old.
Soil	Clay-limestone and rolled pebbles.
Influence	High exposure to the sun.
Vineyard management	Organic and HVE (high environmental value).

### TECHNICAL DETAILS

Harvest	De-stemmed to limit tannins.
Vinification process	Temperature-controlled fermentation.
Ageing	Stainless steel tank.

### TASTING NOTES

Eye	Ruby color with violet highlights.
Nose	Minty nose with balsamic and kumquat notes.
Mouth	Blackcurrant, honeysuckle, fresh almond and violet.
Finish	Fruity, balanced and refreshing.

### SERVICE

Food and wine pairing	Ideal as an aperitif with tapas, grilled meat or tagine.
Service	16/18 °C

### FORMAT

Available formats	75 Cl
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Louis is a viognier lover. He has never stopped developing this grape variety on his terroirs, you will find 4 very diverse expressions in the Famille Fabre range: an orange wine, a fresh viognier or the chimere "Condrieu-style" with a vinif in barrel! Here, we have a 80% Syrah and 20% Viognier! This blend of red and white grapes is only possible at harvest time, and the 2 ferment together. The result is a very floral, delicate and light red that is very flattering! And a wink at Côte-Rôtie.  
2022 : Jancis Robinson 15,5/20.



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

