



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

LOUIS ANDRIEU Vin Orange



IDENTITY

Color	Skin contact
Varieties	Sauvignon Blanc 100%
Designation	Vin de France
Vintage	2022
Alcohol Degree	13 % vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

TERROIR

Vine age	About 15 years old.
Soil	Limestone marl, clay.
Influence	Temperate Minervois terroir.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By night to preserve aromatic freshness.
Vinification process	Full ripeness of the Sauvignon Blanc, whole grape vinification, malolactic fermentation, 10 days skin maceration.
Ageing	50% in 400L chestnut barrels (neutral wood), 50% in oak barrels.

TASTING NOTES

Eye	Golden orange notes.
Nose	Candied orange, balsamic, grilled almond.
Mouth	Lemon zest on the palate.
Finish	Fresh, lovely acidity.

SERVICE

Food and wine pairing	Spicy cuisine, hard cheeses, grilled fish.
Service	8/10 °C

FORMAT

Available formats	75 Cl
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We worked with cartoonist Guy Delisle to bring the characters of the Fabre family to life and showcase them in our special GENERATION range. Made from Sauvignon Blanc, is a tribute to Louis Andrieu, ancestor of the Fabre family and inventor of the colorimeter, a machine used to determine the amount of colour in a berry. In the past, colour and alcohol content were used to determine the price of a wine. This machine can be seen at the Château. It was also exhibited at the Universal Exhibition in Paris in 1889 (the same year as the Eiffel Tower).
2022 : Challenge Millésime Bio Argent.



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