



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

LUX DE LUC White



IDENTITY

Color	White
Varieties	Roussanne 34%, Rolle 34%, Grenache 32%
Designation	AOP Corbières
Vintage	2022
Alcohol Degree	13 % vol
Residual sugar	< 1 g
Ageing potential	3 to 5 years
Efficiency	30 hl/ha

TERROIR

Vine age	About 25 years old.
Soil	Stony terraces of the Orbieu.
Influence	Strong exposure to the wind.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By night to preserve aromatic freshness.
Vinification process	Direct pressing, blending before alcoholic fermentation, vinification with native yeasts. No malolactic fermentation.
Ageing	Aged on lees in concrete vats for 6 months.

TASTING NOTES

Eye	Beautiful golden yellow color.
Nose	Curry, spices, orange peel and ginger.
Mouth	Mineral: orange zest, citrus peel. Tense and complex.
Finish	Long and delicate.

SERVICE

Food and wine pairing	Morel chicken or Asian cuisine.
Service	8/12 °C

FORMAT

Available formats	75 Cl
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Following on from Louis Fabre's experiments, Lux blanc is our first white wine made with indigenous yeasts. The challenge here was to express the terroir with minimal intervention, always respecting nature, the soil and the terroir. This cuvée expresses a new facet of Corbières: freshness and minerality. The name LUX refers to the light, but also to the luxury that nature offers us!

2022 : The Tasting Panel, 94 points: "A rich, polished gem with ripe textural depth. Pears, apricots and tangerine blossom are surrounded by honeyed white flowers. A blend of roussanne, rolle and grenache blanc.



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