



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

LUX Levis - Cinsault



IDENTITY

Color	Red
Varieties	Cinsault 100%
Designation	Vin de France
Vintage	2022
Alcohol Degree	14 % vol.
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	30 hl/ha

TERROIR

Vine age	About 20 years old.
Soil	Clay-limestone, eroded sandstone.
Influence	Sheltered by the slopes of the Montagne Noire.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicking, to select the finest bunches.
Vinification process	No added sulphites. Temperature controlled vinification to extract softly a maximum of fruit.
Ageing	Stainless steel tank.

TASTING NOTES

Eye	Pale red.
Nose	Liquorice.
Mouth	Raspberry.
Finish	Light and subtle.

SERVICE

Food and wine pairing	Either grilled fish or meat.
Service	16/18 °C

FORMAT

Available formats	75 Cl
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*2019 was the first vintage to be vinified alone! The vine has been planted by Louis Fabre's father in law, a long family story! The typicality of the grape variety is to give large grains: the wine is therefore light with very melted and discreet tannins. The age of the vine (old vine planted in the 60s) gives it a great complexity. Since the first vintage release (2019), the wine has been very popular with wine merchants!
2021 : Jancis Robinson 16/20*



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