



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

TOUR DE RIEUX Instant Rare Cinsault



IDENTITY

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| Color | Red |
| Varieties | Cinsault 100% |
| Designation | IGP Pays d'OC |
| Vintage | 2022 |
| Alcohol Degree | 14 % vol |
| Residual sugar | < 1 g |
| Ageing potential | 1 to 3 years |
| Efficiency | 30 hl/ha |

TERROIR

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| Vine age | About 60 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

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| 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

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

SERVICE

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

FORMAT

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| 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 : Challenge Millésime Bio Silver 2021 : Jancis Robinson 16/20, Wine Advocate 80.



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