



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

CHÂTEAU DE LUC Les Jumelles - Rosé



IDENTITY

Color	Rose
Varieties	Cinsaut 46% Syrah 48% Grenache 6%
Designation	AOP Languedoc
Vintage	2023
Alcohol Degree	13 % vol
Residual sugar	< 1 g
Ageing potential	4 to 5 years
Efficiency	60 hl/ha

TERROIR

Vine age	About 20 years old.
Soil	Stony terrace of Riss, clay-limestone and pebbled.
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 press for the Cinsaut and Grenache, then vinified in stainless steel tanks at low temperatures.
Ageing	Stainless steel tank.

TASTING NOTES

Eye	Pale with salmon reflections.
Nose	Intense nose of small slightly acid fruits.
Mouth	Beautiful salty and fleshy, rose, litchis, wine peaches.
Finish	Long and elegant.

SERVICE

Food and wine pairing	Grilled oysters, lobster or spicy prawns.
Service	8/12 °C

FORMAT

Available formats	75 Cl
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On the label an imposing Chateau with large and deep roots: this is where the Fabre family lives! You can also see the Orbieu, the river that runs through the village of Luc sur Orbieu and has forged the stony terraces where our vines grow. We can also see a wood: the origin of LUC means "sacred wood". Since the Celtic period, there are traces of human presence in Luc. In the 5th century, we know that there was a wood. Louis always says that if the French language had not taken over but English, we could have been called "Hollywood"!



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