



# FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

## CHÂTEAU DE LUC Les Jumelles - White



### IDENTITY

Color	White
Varieties	Grenache 70%, Roussanne 30%
Designation	AOP Corbières
Vintage	2023
Alcohol Degree	13 % vol
Residual sugar	< 1 g
Ageing potential	4 to 5 years
Efficiency	30 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	Roussanne is blended with Grenache blanc. No malolactic fermentation.
Ageing	Bâtonné on fine lees. 30% of the juice is aged for 3 months in oak barrels.

### TASTING NOTES

Eye	Beautiful pale yellow.
Nose	Mineral, roasted almonds, saffron.
Mouth	Complex, white flowers, structures and mineral.
Finish	Long, delicate and elegant.

### SERVICE

Food and wine pairing	Fresh goat cheese, fish in Hollandaise sauce.
Service	8/12 °C

### FORMAT

Available formats	75 Cl
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*The appellation is 86% red, 11% rosé and 3% white. Chateau de Luc white is therefore part of a minority; a family of unknown wines, it's a shame! The sommeliers who discover this wine love it: fennel notes, white flowers, beautiful texture and great complexity! The trio of red, rosé and white wines is also called "Cuvée of the Twins" for Jeanne and Clémence Fabre!*

*2022 : Concours Corbières  
2021 : James Suckling.*



FAMILLE FABRE - Château de Luc - 1 rue du Château 11200 Luc sur Orbieu - FRANCE  
+33.(0)4.68.27.10.80 | info@famille-fabre.com | www.famillefabre.com

