



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

GRANDE COURTADE Instant Rare Pinot Noir



IDENTITY

Color	Red
Varieties	Pinot noir 100%
Designation	Vin de France
Vintage	2023
Alcohol Degree	12.5 % vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

TERROIR

Vine age	About 15 years old.
Soil	Clay and limestone.
Influence	High exposure to the sun.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Full ripeness to allow the grape variety to express itself.
Vinification process	Cold prefermentation maceration. Gentle extraction by punching down. Maceration for 8 to 10 days, with temperature control to maximize fruit extraction.
Ageing	20% of the juice is aged for 3 months in oak barrels.

TASTING NOTES

Eye	Pale ruby color.
Nose	Peaty nose of guignes and stone fruit.
Mouth	Black cherry and pepper on the palate.
Finish	Light, delicate and appetizing!

SERVICE

Food and wine pairing	Tartare beef.
Service	14/16 °C

FORMAT

Available formats	75 Cl SCREW CAP
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This Pinot Noir matures without burning, the clay-limestone soils keep the freshness and allow the grapes to ripen slowly; ideally. The woody touch that we bring to it in the maturing process gives it empyreumatic, smoky notes... almost peaty like a whisky. We are getting out of the "traditional" expressions of the Pinot IGP Pays d'Oc and have decided to free ourselves from the syndicate by being in Vin de France appellation. A sublime expression of rose petals, a very light texture. "It pinotes" and we feel that these grapes have seen the sun... in moderation! 2022 : Jancis Robinson 16/20, James Suckling 88, Wine Advocate 88.



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