



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

LUX Fortis - Cabernet Sauvignon



IDENTITY

Color	Red
Varieties	Cabernet Sauvignon 100%
Designation	IGP Pays d'OC
Vintage	2023
Alcohol Degree	14,5 % vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

TERROIR

Vine age	About 30 years old.
Soil	Clay-limestone terrasse of Cruscades.
Influence	High exposure to the sun.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	De-stemmed to limit tannins.
Vinification process	Long maceration for 18 days and stirring.
Ageing	Stainless steel tank.

TASTING NOTES

Eye	Garnet color with purple notes.
Nose	Violet and crushed berries, with a fresh finish.
Mouth	Elegant, silky tannins, black fruit and spices.
Finish	Beautiful finish, balanced, voluptuous wine.

SERVICE

Food and wine pairing	Tapas or grilled meat.
Service	18/20 °C

FORMAT

Available formats	75 Cl
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*The absence of sulfite addition for this cuvée will release fantastic aromatic potential of Cabernet Sauvignon unique expression and a must taste!
2020 : Wine Enthusiast 89 Best Buy, Jancis Robinson 16, Wine Enthusiast 89 Best Buy*



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