



# FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

## LA FESTA Vin Orange



### IDENTITY

Color	Skin contact
Varieties	Sauvignon Blanc 100%
Designation	Vin de France
Vintage	2022
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	Limestone marl, clay.
Influence	Temperate Minervois terroir.
Vineyard management	Organic and HVE (high environmental value).

### TECHNICAL DETAILS

Harvest	By night to preserve aromatic freshness.
Vinification process	Full ripeness of the Sauvignon Blanc, whole grape vinification, malolactic fermentation, 10 days skin maceration.
Ageing	Stainless steel tank.

### TASTING NOTES

Eye	Golden orange notes.
Nose	Candied orange, balsamic, grilled almond.
Mouth	Lemon zest on the palate.
Finish	Fresh, lovely acidity.

### SERVICE

Food and wine pairing	Spicy cuisine, hard cheeses, grilled fish.
Service	8/10 °C

### FORMAT

Available formats	75 Cl
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LA FESTA in occitan language stands for party! Here is a 10 days skin maceration Sauvignon blanc to offer beautiful complexity, perfect to enjoy with Thai food and spicy cuisine.



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