



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

LE CERF ET LE VIGNERON Cabernet-Sauvignon



IDENTITY

Color	Red
Varieties	Cabernet Sauvignon 100%
Designation	IGP Pays d'OC
Vintage	2022
Alcohol Degree	13 % 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 SCREW CAP
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Fabre de la Fontaine is a tribute to the most famous poet in the 17th century in France, Jean de La Fontaine. The moral of the fable of the deer and the winegrower is that biodiversity is vital: the deer devours the vine that protected it from hunters, and dies as a result. For us too, biodiversity is at the heart of our agricultural practice.



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