



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

DOMAINE DE LUC Cabernet Sauvignon



IDENTITY

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| 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

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| 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

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| Harvest | By night to preserve aromatic freshness. De-stemmed to limit tannins. |
| Vinification process | Long maceration for 18 days and stirring. |
| Ageing | Stainless steel tank. |

TASTING NOTES

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| 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

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

FORMAT

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| 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 ! A must taste! 2020: Jancis Robinson 16/20: "Cassis nose and full-on, lavishly ripe cassis fruit. Gleaming with ready, ripe, rich blackcurrants and super-smooth gloss of tempered chocolate. A flick of black chocolate. The merest hint of blackcurrant-bush leaves. Saucy and wickedly irreverent." (TC) 2020: Wine Enthusiast 89 Best Buy.



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