



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

GRANDE COURTADE Instant Rare Alvarinho



IDENTITY

Color	White
Varieties	Alvarinho 100%
Designation	IGP Pays d'OC
Vintage	2024
Alcohol Degree	12.5 % vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

TERROIR

Vine age	About 5 years old.
Soil	A range of soils from marls to limestone.
Influence	High exposure to the sun.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	By night to preserve aromatic freshness.
Vinification process	Slow pressing with juice sorting. Sulfite-free, temperature-controlled vinification in stainless steel vats. No malolactic fermentation.
Ageing	Aged on lees with regular stirring.

TASTING NOTES

Eye	Pale yellow color with golden highlights.
Nose	Limoncello, white flowers and candied lemon.
Mouth	Racy palate: hints of gunflint.
Finish	Taut, mineral and fruity.

SERVICE

Food and wine pairing	Teriyaki, meat skewers or sea urchins.
Service	8/10 °C

FORMAT

Available formats	75 Cl
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In response to climate change, the recently planted Tempranillo and Alvarinho appeared at La Grande Courtade, Famille Fabre knows that the best way to ensure quality is to evolve with the rapidly changing climate! We have recorded the climatic data - rains and temperatures. That's why we decided to complete the beautiful collection of grape varieties of the Grande Courtade, and plant in 2015 Alvarinho, brought from Portugal. The logic is to plant grape varieties that grow well in the south of us: Spain/Portugal.

2022 : Guide Hachette 1 étoile, Jancis Robinson 16/20

2021 : Jancis Robinson 15,5/20

2020 : Wine Enthusiast 91 best buy.



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