FAMILLE FABRE
VIGNERONS INDÉPENDANTS DEPUIS 1605

GRANDE COURTADE
Instant Rare Chardonnay

IDENTITY

Color	White
Varieties	Chardonnay 100%
Designation	IGP Pays d'OC
Vintage	2024
Alcohol Degree	13.5% vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

TERROIR

Vine age	About 10 years old.
Soil	A range of soils from marls to rolled pebbles terrace.
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. Malolactic fermentation on 8 to 15% of the juice. Part of the juice (20%) is aged in wood for 2 months.
Ageing	The other juices are fermented at low temperatures in tanks.

TASTING NOTES

Eye	Pale yellow robe with green highlights.
Nose	Lightly toasted.
Mouth	Notes of white flowers and citrus.
Finish	Long and complex.

SERVICE

Food and wine pairing	Grilled fish, or white meat with a sauce.
Service	8/10 °C

FORMAT

Available formats	75 Cl | SCREW CAP

This Chardonnay reaches a nice maturity at La Grande Courtade, where we have sun and coolness: if you go there during September, it is not uncommon to see a big cloud above the vines! Just what is needed for the grapes to ripen and not burn. We want an expression of freshness, we have to fight in the Languedoc to avoid overripe fruit! 20 % of the wine is aged in barrels, to give the final blend a delicate note of butter, brioche... our Proust's madeleine! A Chardonnay produced on a unique terroir, to offer freshness and complexity.
2021 : Jancis Robinson 15/20 + Wine Enthusiast 88 Best Buy
2019 : Jancis Robinson 16/20
2018 : Concours Général de Bruxelles Silver.

FAMILLE FABRE - Château de Luc - 1 rue du Château 11200 Luc sur Orbieu - FRANCE
+33.(0)4.68.27.10.80 | info@famille-fabre.com | www.famillefabre.com