



# FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

## GRANDE COURTADE L'Instant Rouge



### IDENTITY

Color	Red
Varieties	Caladoc - Syrah 55%, Cot 28%, Alicante 17%
Designation	IGP Pays d'OC
Vintage	2024
Alcohol Degree	13 % vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

### TERROIR

Vine age	About 15 years old.
Soil	Calcareous marls and river sediments.
Influence	Sunny terraces.
Vineyard management	Organic and HVE (high environmental value).

### TECHNICAL DETAILS

Harvest	Grapes destemmed in the vineyards to preserve the fruit.
Vinification process	Cold pre-fermentation maceration. Fermentation controlled by daily must tasting to ensure controlled extraction.
Ageing	Stainless steel tank.

### TASTING NOTES

Eye	Garnet-red color with purple highlights.
Nose	Delicious, redcurrants, wild berries, morels.
Mouth	Chocolate mouthfeel, crisp red fruit.
Finish	Spicy and supple.

### SERVICE

Food and wine pairing	Grilled meats or cured ham.
Service	14/16 °C

### FORMAT

Available formats	75 Cl   Bib 5L
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*Fruity, fresh and spontaneous cuvée: as simple, generous and convivial as any moment spent with your friends. The objective of this wine is to accompany easy, festive moments: very discreet tannins, and fruit. We call it a glouglou wine! Malbec made its arrival in this blend on the 2018 vintage and the profile of the wine has been greatly improved. We find the greedy character of the Malbec.*

*2021: Jancis Robinson 16/20: "Fresh, dark, rose-petal-scented fruit. Maraschino cherries in syrup. Friendly, generous and open with a crack of black pepper, the black sweetness of mulberries, the bitter green of pine needles and a crack of black pepper." (TC), Wine Enthusiast 90.*



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