



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

LUX DE LUC Red



IDENTITÉ

Color
Varieties

Red
Carignan 80%, Mourvèdre 20%

Designation

AOP Corbières

Alcohol Degree

13,5 % vol

Residual sugar

< 1 g

Ageing potential

4 to 5 years

Efficiency

30 hl/ha

TERROIR

Vine age

29 years

Soil

Stony terraces of the Orbieu

Influence

Strong exposure to the wind.

Vineyard management

Organic and HVE (high environmental value)

TECHNIQUE

Harvest

Hand-picked in small crates, followed by sorting

Vinification process

The Carignan and Mourvèdre grapes are destemmed, with 30% of the stalks added after vatting and blending before alcoholic fermentation. No sulphites added during the winemaking process. Native yeasts.

Ageing

Aged in concrete vats for 8 months.

DÉGUSTATION

Eye

Intense violet colour

Nose

Black cherries, garrigue spices and menthol.

Mouth

Velvety tannins, round in mouth.

Finish

Fruity and round finish

SERVICE

Food and wine pairing

Ideal with meat in sauce or game.

Service

16/18 °C

FORMAT

Available formats

75 Cl



One of our first cuvées with no added sulphites: a full-bodied carignan with unique length and velvety tannins; a must for lovers of natural wines.

2022 : Concours Corbières Argent, Decanter 892021 : Houston Rodeo Wine Competition Bronze



FAMILLE FABRE - Château de Luc - 1 rue du Château 11200 Luc sur Orbieu - FRANCE
04.68.27.10.80 | info@famille-fabre.com | www.famillefabre.com

