



PLAISIR



Lux Fortis, Cabernet Sauvignon, 2025

IGP Pays d'Oc, France

PRESENTATION

The absence of sulfite addition for this cuvée will release fantastic aromatic potential of Cabernet Sauvignon unique expression ! A must taste!

LOCATION

High exposure to the sun.

TERROIR

Clay-limestone terrasse of Cruscades.

HARVEST

De-stemmed to limit tannins.

WINEMAKING

Long maceration for 18 days and stirring.

AGEING

Stainless steel tank.

VARIETAL

Cabernet sauvignon 100%

14,5 % VOL.

No sulphites.

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 30 years old

SERVING

18/20 °C

AGEING POTENTIAL

1 to 3 years

VISUAL APPEARANCE

Garnet color with purple notes.

AT NOSE

Violet and crushed berries, with a fresh finish.

ON THE PALATE

Elegant, silky tannins, black fruit and spices. Beautiful finish, balanced, voluptuous wine.

FOOD PAIRINGS

Tapas or grilled meat.



REVIEWS AND AWARDS



16/20

"Certified organic, no added sulphites. 100% Cabernet Sauvignon from Les Caussades (1990). Juicy and fresh despite 14.5%: blackcurrant, soft tannins, hint of soot. Unpretentious and gluggable—typical of Fabre's Lux range."

Jancis Robinson

