Lux Blanc 2025

AOP Corbières, Languedoc-Roussillon, France

PRESENTATION
Lux blanc, fermented with indigenous yeasts, expresses the terroir of the Corbières with a minimal approach, respecting nature and the soils.

TERROIR
Stony terraces of the Orbieu. Strong exposure to the wind.

HARVEST
By night to preserve aromatic freshness.

WINEMAKING
Direct pressing, blending before alcoholic fermentation, vinification with native yeasts. No malolactic fermentation.

AGEING
Aged on lees in concrete vats for 6 months.

VARIETALS
Grenache 72%, Roussanne 18%,
Marsanne 10%, Rolle ou Vermentino

TECHNICAL DATA
Yield: 30 hL/ha
Age of vines: About 25 years old

13,5 % VOL.
Contains sulphites.

SERVING
8/12 °C

AGEING POTENTIAL
3 to 5 years

TASTING
Beautiful golden yellow color.
Spices, orange peel and ginger nose.
Mineral mouthfeel: orange zest, citrus peel. Tense and complex. Long and delicate.

FOOD PAIRINGS
Morel chicken or Asian cuisine.

REVIEWS AND AWARDS

WINE ENTHUSIAST MAGAZINE **90/100, Wine Enthusiast**

JAMESSUCKLING.COM

89/100
"Lemon zest, orange rind, herbs and warm spice. Light to medium body, soft and fresh finish. Roussanne, Rolle, Grenache Blanc. Organic. Drink now."
James Suckling

FAMILLE FABRE
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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