



TERROIR



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



90/100, Wine Enthusiast



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
VIGNERONS INDEPENDANTS DEPUIS 1605

Famille Fabre

1 AVENUE JEAN MOULIN, 11200 Luc-sur-orbieu - France
Tel. 0468271080 - info@famille-fabre.com
www.famillefabre.com



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

