



TERROIR

## Château de Luc, Les Jumelles Rosé, 2025

AOP Languedoc, Languedoc-Roussillon, France

### PRESENTATION

The label features an imposing Chateau with deep roots, symbolizing the Fabre family's home. It also highlights the Orbieu river, the stony terraces, and the sacred wood of Luc, with traces of human presence dating back to the 5th century.

### TERROIR

Stony terrace of Riss, clay-limestone and pebbled. Strong exposure to the wind.

### HARVEST

By night to preserve aromatic freshness.

### WINEMAKING

Direct press for the Cinsault and Grenache, then vinified in stainless steel tanks at low temperatures.

### AGEING

Stainless steel tank.

### VARIETALS

Grenache 60%, Cinsaut 20%, Syrah 20%

### TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 20 years old

### 12.5 % VOL.

Contains sulphites.

### SERVING

8/12 °C

### AGEING POTENTIAL

4 to 5 years

### TASTING

Pale with salmon reflections.

Intense nose of small slightly acid fruits.

Beautiful salty and fleshy, rose, litchis, wine peaches. Long and elegant.

### FOOD PAIRINGS

Grilled oysters, lobster or spicy prawns.

### REVIEWS AND AWARDS

*Jancis Robinson*  
JancisRobinson.com

16/20

"Grenache, Cinsault and Syrah.

It tastes of those tiny vineyard peaches when they're still crunchy and there is also a distinctly rose-petal floral note which gives a very pretty lift to the finish. Lovely smooth texture, like the shiny curve of a ripe apple. Uncomplicated but balanced and attractive."

TC, Jancis Robinson



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



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