



# TERROIR



## Lux Rouge, 2024

AOP Corbières, Languedoc-Roussillon, France



### PRESENTATION

This sulfite-free cuvée is a full-bodied Carignan with a unique length and velvety tannins, ideal for natural wine enthusiasts.

### TERROIR

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

### HARVEST

Handpicking in small crates, followed by sorting.

### WINEMAKING

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.

### AGEING

Aged in concrete vats for 8 months.

### VARIETALS

Carignan 80%, Mourvèdre 20%

### TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: About 30 years old

### 13,5 % VOL.

No sulphites.

### SERVING

16/18 °C

### AGEING POTENTIAL

4 to 5 years

### TASTING

Intense violet color.

Black cherries nose, garrigue spices and menthol, opulent.

Velvety tannins, round in mouth. Fruity and round finish.

### FOOD PAIRINGS

Ideal with meat in sauce or game.

### REVIEWS AND AWARDS

JAMES SUCKLING.COM

92/100

"A well-balanced, flavorful and juicy red with aromas of dark cherries, dark plums, dark chocolate and baking spices. Medium-bodied with melty tannins. Polished and juicy, with plenty of berries at the center and a flavorful finish. From organically grown grapes. Drink or hold."

**James Suckling**



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