



## Domaine de Luc, Merlot, 2023

IGP Pays d'Oc, France

### PRESENTATION

2019 was the first vintage of this light wine with mellow tannins, made on a family terroir planted by Louis Fabre's father-in-law.

### TERROIR

Clay-limestone terrasse of Cruscades. High exposure to the sun.

### HARVEST

By night to preserve aromatic freshness. De-stemmed to limit tannins.

### WINEMAKING

Long maceration for 18 days and stirring.

### AGEING

Stainless steel tank.

### VARIETAL

Merlot 100%

### 14 % VOL.

Contains sulphites.

### TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 30 years old

### SERVING

14/16 °C

### AGEING POTENTIAL

1 to 3 years

### TASTING

Cherry robe, limpid and brilliant.

Fresh vegetal notes and dried fruit aromas.

Supple, balanced and of good persistence, red fruits. Long finish.

### FOOD PAIRINGS

Beautiful finish, balanced and revealing blackcurrant.

### REVIEWS AND AWARDS



91/100

Wine Enthusiast



### Famille Fabre

1 AVENUE JEAN MOULIN, 11200 Luc-sur-orbieu - France

Tel. 0468271080 - info@famille-fabre.com

www.famillefabre.com



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