Domaine de Luc, Merlot

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 strirring.

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
Grilled vegetables, herb chicken, tomato pasta, soft cheeses, Mediterranean tapas.

REVIEWS AND AWARDS

WINE ENTHUSIAST MAGAZINE 91/100
Wine Enthusiast

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

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