



PLAISIR

## Louis Andrieu, Vin orange, 2024

Vin de France, VSIG, France



### PRESENTATION

This orange wine, made from Sauvignon Blanc, is a tribute to Louis Andrieu, ancestor of the Fabre family. A nod to the past with a modern twist.

### LOCATION

Temperate Minervois terroir.

### TERROIR

Limestone marl, clay.

### HARVEST

By night to preserve aromatic freshness.

### WINEMAKING

Full ripeness of the Sauvignon Blanc, whole grape vinification, malolactic fermentation, 10 days skin maceration.

### AGEING

(50%) in 400L chestnut barrels (neutral wood), (50%) in stainless steel tank.

### VARIETAL

Sauvignon blanc 100%

### TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 15 years old

### 13 % VOL.

Contains sulphites.

### SERVING

8/10 °C

### AGEING POTENTIAL

1 to 3 years

### VISUAL APPEARANCE

Golden orange notes.

### AT NOSE

Candied orange, balsamic, grilled almond.

### ON THE PALATE

Lemon zest on the palate. Fresh, lovely acidity.

### FOOD PAIRINGS

Spicy cuisine, hard cheeses, grilled fish.



1/2



### Famille Fabre

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



BHV2NE

## REVIEWS AND AWARDS



17/20

"Certified organic. 100% Sauvignon Blanc, 10 days skin contact, aged in amphorae and chestnut barrels. Deep gold, spicy and citrusy with soft tannins. Complex, balanced and full of personality."

**Jancis Robinson**

