



PLAISIR



Grande Courtade, L'Instant Blanc, 2025

IGP Pays d'Oc, France

PRESENTATION

This wine perfectly illustrates the virtuous circle of nitrogen: legumes fix nitrogen from the air and return it to the soil, while the vine absorbs it, activating the thiol precursors.

TERROIR

Clay and limestone. Sunny terraces.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

Thermo-regulated vinification, stabulation on sludge for 10 days, then fermentation. Aged 1 month on fine lees to release thiols, then 3 months in stainless steel tanks.

AGEING

Stainless steel tank.

VARIETAL

Sauvignon blanc 100%

12 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 20 years old

SERVING

8/10 °C

AGEING POTENTIAL

1 to 3 years

TASTING

Pale, crystalline color with green highlights.

Exotic nose, sappy fruit and pomelos.

Lively palate of lemons and pomelos, complexity. Mineral, rich with lemony notes.

FOOD PAIRINGS

Oysters and seashells.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

89/100

"A laid-back, fruity and juicy sauvignon blanc with green apples, sliced pears and fresh herbs on the nose, following through to a medium body with moderate acidity. Round and supple, with a fruity, easy finish. From organically grown grapes. Drink now."

James Suckling



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



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