



TERROIR

Château de Luc, Viognier, IGP Pays d'Oc, Blanc, 2025

IGP Pays d'Oc, France



PRESENTATION

Louis, who is passionate about Viognier, offers several expressions of this grape variety on his terroirs, including an orange version, a light red, and a Condrieu style in barrel.

TERROIR

Clay-limestone terrace of Orbieu, rolled pebbles. High exposure to the sun.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

Slow pressing with juice sorting. Vinification in stainless steel tanks, with temperature control during fermentation.

AGEING

Aged on lees with daily stirring of the lees.

VARIETAL

Viognier 100%

13 % 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 yellow color with golden highlights.

Powerful nose of bergamot, honeysuckle, apricot.

Apricot palate, opulent with aromas of vine peach. Fresh and delicate.

FOOD PAIRINGS

Chicken with creamy mushrooms.

REVIEWS AND AWARDS



91/100

Wine Enthusiast



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