



Domaine de Luc, Syrah Viognier, 2025

IGP Pays d'Oc, France



PRESENTATION

Famille Fabre's "Blouge" combines (80%) Syrah and (20%) Viognier, a unique blend that ferments together to create a light, floral, delicate wine.

TERROIR

Clay-limestone and rolled pebbles. High exposure to the sun.

HARVEST

De-stemmed to limit tannins.

WINEMAKING

The grapes are blended as soon as they are harvested to harmonize their aromas. Temperature-controlled fermentation.

AGEING

Stainless steel tank.

VARIETALS

Syrah 80%, Viognier 20%

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 15 years old

13.5 % VOL.

Contains sulphites.

SERVING

16-18°C

TASTING

Ruby color with violet highlights.

Minty nose with balsamic and kumquat notes.

Blackcurrant, honeysuckle, fresh almond and violet. Fruity, balanced and refreshing.

FOOD PAIRINGS

Ideal as an aperitif with tapas, grilled meat or tagine.



FAMILLE FABRE

VIGNERONS - INDEPENDANTS DEPUIS 1603

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