



**TERROIR**



## Château de Luc, L'Orangerie de Luc, 2025

AOP Languedoc, Languedoc-Roussillon, France

### PRESENTATION

This cuvée, made up of (60%) Syrah in carbonic maceration, earned the Fabre family the title of Best Winemaker of the Year 2020 by the Guide Hachette.

### TERROIR

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

### HARVEST

Handpicking, to select the finest bunches.

### WINEMAKING

Syrah vinified without sulphites, to express freshness, and a unique aroma of Rouge fruits. Traditional vinification for Grenache.

### AGEING

Concrete vat.

### VARIETALS

Syrah 80%, Grenache 20%

### TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: About 30 years old

### 14,5 % VOL.

Contains sulphites.

### SERVING

16/18 °C

### AGEING POTENTIAL

4 to 5 years

### TASTING

Garnet with purple reflections.

Rouge fruit nose, black cherry and Blanc truffle.

Immediate intensity, rich, long, cassis and blackberry mouthfeel. Balanced, ripe and silky tannins.

### FOOD PAIRINGS

Grilled steak with pepper sauce.



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



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