



# TERROIR



## Lux Rosé, 2025

AOP Languedoc, Languedoc-Roussillon, France



### PRESENTATION

This rosé from the LUX range embodies the Fabre family's ecological commitment, using carbon-neutral materials and an environmentally respectful approach.

### TERROIR

Stony terrace of Riss, clay-limestone and pebbled. Strong exposure to the wind.

### HARVEST

By night to preserve aromatic freshness.

### WINEMAKING

Direct pressing followed by vinification in stainless steel vats at low temperature. Blending before alcoholic fermentation. No malolactic fermentation to ensure freshness.

### AGEING

Stainless steel tank.

### VARIETALS

Cinsaut 60%, Syrah 20%, Grenache 20%

### TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 20 years old

### 12,5 % VOL.

Contains sulphites.

### SERVING

8/12 °C

### AGEING POTENTIAL

1 to 3 years

### TASTING

Pale bluish pink color.

Wild strawberries, pomelo, lemony, salty.

Complex palate of rose petals, exotic fruit. A fantastic gourmet rosé!

### FOOD PAIRINGS

Oysters au gratin, grilled lobster or spicy prawns.

### REVIEWS AND AWARDS

**Decanter** 91/100

"One of the 20 best rosés beyond Provence. Pale and elegant with notes of pink flowers, white peach, apple, pear and zippy redcurrant. Fresh, charming and balanced by crisp acidity."

**Decanter**



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

