



PLAISIR



Lux Tano, Tempranillo, 2024

Vin de France, VSIG, France

PRESENTATION

This Spanish variety, often planted in the Languedoc, has been vinified in an original way to offer freshness and deliciousness, while remaining well-balanced.

LOCATION

High exposure to the sun.

TERROIR

Clay-limestone and rolled pebbles.

HARVEST

Handpicking, to select the finest bunches.

WINEMAKING

Carbonic maceration, with no added sulfites to get a perfect expression of the grape variety. No added sulfites.

AGEING

Stainless steel tank.

VARIETAL

Tempranillo 100%

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 10 years old

13 % VOL.

No sulphites.

SERVING

16/18 °C

AGEING POTENTIAL

1 to 3 years

VISUAL APPEARANCE

Pale ruby color.

AT NOSE

Intense licorice nose.

ON THE PALATE

Rich, raspberry, violet and chocolate. Spicy and tannic.

FOOD PAIRINGS

Roasted chicken with olives.



1/2



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



W8K2XE

REVIEWS AND AWARDS



16/20

"Certified organic, no added sulphites. 100% Tempranillo (St-Michel, 2015). Unfiltered. Juicy raspberry fruit, soft tannins, hints of matcha, tarragon, cacao. Glou-glou style, perfect for wine bars."

Jancis Robinson

