



PLAISIR



Grande Courtade, Alvarinho, IGP Pays d'Oc, Blanc, 2025

IGP Pays d'Oc, France

PRESENTATION

The Fabre family is responding to climate change by introducing Tempranillo and Alvarinho—southern European varieties chosen to preserve wine quality as conditions evolve.

TERROIR

A range of soils from marls to limestone. High exposure to the sun.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

Slow pressing with juice sorting. Sulfite-free, temperature-controlled vinification in stainless steel vats. No malolactic fermentation.

AGEING

Aged on lees with regular stirring.

VARIETAL

Alvarinho 100%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 5 years old

SERVING

8/10 °C

AGEING POTENTIAL

1 to 3 years

TASTING

Pale yellow color with golden highlights. Limoncello nose, white flowers and candied lemon. Racy palate: hints of gunflint. Taut, mineral and fruity.

FOOD PAIRINGS

Teriyaki, meat skewers or sea urchins.

REVIEWS AND AWARDS

[JAMESUCKLING.COM](https://www.jamesuckling.com)

90 Vintage 2025

"Sliced apples, pears and herbs on the nose of this fresh, saline white. It's medium-bodied, gentle and refreshing. From organically grown grapes. Drink now."

James Suckling



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



1/1

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