

Famille Fabre

Lux Fortis Cab Sav

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: IGP Pays d'Oc

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: De-stemmed to limit tannins. Long maceration for 18 days and stirring.

ALCOHOL BY VOLUME: 14.5%

AGING: stainless steel tanks

THE STORY

- Famille Fabre is the oldest independent wine producer in Languedoc, certified organic and NOP since 1991
- Family owned since 1605, woman-owned by Clémence Fabre since 2022
- Organic fine wines: AOP Minervois, AOP Corbières, AOP Corbières-Boutenac (cru classé), Pays d'Oc
- Best Winemaker in 2020 by Guide Hachette

PHILOSOPHY: Our motto and farming philosophy: "A vine has what it has given, it owes what it has received"

Saint Exupéry inspiration: "We borrow the land from our children"

BIOGRAPHY: Coming from a family of winegrowers for 15th generations, Louis Fabre took over the family vineyards in the heart of the Corbières. With a contagious passion, Louis Fabre passes the torch to his daughter Clémence in 2022, she is now the 16th generation and new manager of the winery.

THE ADJECTIVES

OVERALL: Garnet color with purple notes.

AROMAS / FLAVORS: Violet and crushed berries, with a fresh finish.

MOUThFEEL: Elegant, silky tannins, black fruit and spices.

THE SELLING POINTS

Silky, fruity, organic and no added sulfite

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan, Biodynamic In Practice, Minimal Intervention / Augmentation, No Sulfites Added

PAIRINGS: Tapas or grilled meat. Famille

