Château de Luc Blanc, AOP Corbières [Organic] 2023

FFG0032023

Famille Fabre

— Languedoc, France

It was in the heart of the Languedoc that Château de Luc was constructed in the 5th century. After centuries of preservation and some restoration, the château bears witness to the heritage of this historical site. 'Terroir et équilibre' is the motto of the Château and that's exactly what the Fabre family achieve here. From vines which grow on the rocky terraces and poor soils of Corbières' Alaric mountains, they perfectly balance the freshness and concentration in their wines.

Production

Rocky terraces on limestone-clay soils. Night-harvested to preserve aromatics. With a yield of 50hl/ha. The wine is stored on its lees after fermentation with regular bâtonnage to bring further complexity and roundness.

Tasting note

A remarkably fresh and delightfully balanced white from the south of France with fleshy fruit, savoury complexity and a whole host of pretty floral aromas including hawthorn and honeysuckle. Fleshy, herbal, aniseed and white pepper notes to balance the ripeness.

Food Match

Would be great with fish and chips, or a barbecued trout stuffed with herbs.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Corbières

Winemaker:
Louis Fabre

Grape Varieties:
Grenache Blanc 20%
Roussanne 80%

Suitable for:
Vegan

Bottle Barcode:
3352260146309