Château de Luc Rosé, AOP Corbières [Organic] 2024

FFG0042024

Famille Fabre

— Languedoc, France

Pretty, enticing and very fresh rosé.

Production

The vines are cultivated in pebbly, clay-limestone soil. Grapes are harvested by night to ensure cooler temperatures, and after pressing, the must undergoes temperature-controlled fermentation in stainless steel.

Tasting note

Pale rosé with fresh aromas of crunchy red berry fruits and a delicate touch of fresh litchee that is pretty and enticing. The palate has redcurrant, fresh red cherry, lively acidity and a crisp, lightly saline edge.

Food Match

Enjoy with oysters, grilled lobster or shrimps.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Corbières

Winemaker:
Louis Fabre

Grape Varieties:
Cinsault 0%, Grenache 0%

Suitable for:
Vegan

Bottle Barcode:
3352260145906