Château de Luc Rouge, AOP Corbières [Organic] 2023

FFG0052023

Famille Fabre

— Languedoc, France

Carries the evocative scent of the surrounding garrigue - don't overthink it, just enjoy it.

Production

Owned by siblings Louis and Marie Farbre who were early pioneers of organic viticulture in the Languedoc, Chteau Coulon sits on a hill near the village of Cruscades close to the Via Aquitania, a Roman road which links the Mediterranean to the Atlantic. The vineyard extends over smooth, rounded pebbles deposited by the river Orbieu and refreshing winds assist in the organic management of the estate. Its wines are concentrated, with notes of black fruit and liquorice. In 2008, the Fabre family expanded the estate by adding neighbouring Chteau St. Michel. Siliceous clay soils overlaid with galets roulés. Manual harvest and yield restricted to 45hl/ha. 45% Syrah, 30% Carignan, 15% Grenache and 10% Mourvèdre. The grapes are separated into two fermentations: Carignan and Grenache are co-fermented as whole grapes whilst Syrah and Mourvèdre undergo a 20-hour, thermo-regulated maceration.

Tasting note

A concentrated and savoury red from the deep south of France. This Corbières shows intriguing savoury and herbal aromas of bitters and thyme. The palate is full of morello cherry fruit and carries through savoury flavours to the finish. A delight that constantly punches well above its price point.

Food Match

Fantastic with charcoal-grilled lamb, rosemary potatoes and a green salad.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Corbières

Winemaker:
Louis Fabre

Grape Varieties:
Syrah 40%, Mourvèdre 30%, Carignan 20%

Suitable for:
Vegan

Bottle Barcode:
3352263791148