

Famille Fabre Viognier

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: IGP Pays d'Oc

CEPAGE: 100% Viognier

WINEMAKING: Harvest by night to preserve aromatic freshness. Slow pressing with juice sorting. Vinification in stainless steel tanks, with temperature control during fermentation.

AGING: Aged on lees in stainless steel tanks with daily stirring.

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: Fresh and fruity

AROMAS / FLAVORS: Powerful nose of bergamot, honeysuckle, apricot.

MOUTHFEEL: Mouth Apricot palate, opulent with aromas of vine peach.

THE SELLING POINTS

Fruity dry white, a very nice way to (re)discover Viognier

AWARDS: 91pts Wine Enthusiast

PAIRINGS: Chicken with creamy mushrooms. Pasta, lasagna.

