Famille Fabre L Inst<u>ant Bulle P</u>etNat

The Facts

COUNTRY: France REGION: Languedoc-Roussillon CEPAGE: 55% Sauvignon Blanc, 45% Colombard WINEMAKING: Harvest by night. Indigenous yeast, not filtered, no fining, not disgorged, no added sulfite. AGING: concrete tanks ANNUAL PRODUCTION: 625 cases

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: Pale color with green reflection, sediment.

AROMAS / FLAVORS: Crispy, pear and white fleshed fruits, fresh almond.

MOUTHFEEL: Fine and discrete bubbles. Generous finish, fresh and round

The Selling Points

Clean PetNat, low alcohol and refined bubbles SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan, Biodynamic In Practice, Natural Fermentation, No Sulfites Added PAIRINGS: Salmon tartar with an aperitive, or Lemon curd with desserts.







