



Famille Fabre 'Équilibre' Cabernet Sauvignon

REGION/ ORIGIN	Pays d'Oc IGP Languedoc	WINEMAKER	Louis Fabre
VINTAGE	2019	WINERY ESTABLISHED	1605
VARIETALS	100% Cabernet Sauvignon	VINEYARD(S)	Estate fruit (3ha)
ALCOHOL	14.8%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Stainless steel Bio-Protection for 'pied de cuve'	SOIL TYPE	Clay & limestone
AGING	2 months	ELEVATION	60 meters
BARREL TYPE	No wood aging	FARMING METHODS	Organic Certified
FILTER/FINING	Tangential filtration No fining	TOTAL PRODUCTION	20,000 bottles
TOTAL SULFUR/ RS	2 mg/l 0 g/l	HARVEST TIME	Mid September

Louis Fabre converted to organic farming in 1991, making the Fabre family one of the first Domaines in the Languedoc to 'go green'

The Famille Fabre domaine dates back 14 generations to 1604 when the wines were made from simple small plots of vines for the family and friends of the area. Fast-forward over four hundred years, and the estate's growth has not only been impressive, but the focus on quality and respect for the land they have grown into, has grown at even more stunning rates. The family now operates 5 individual and small Chateau throughout the Languedoc, each focusing on different terroir, different climate, and the differing native grapes, with respect for the land and grapes as their top priority. Louis Fabre became one of the first in the Languedoc to 'go green' in 1991 by converting the property to organics, and in 2014 the estate was awarded with the level 3 HVE (high environmental value). The *Équilibre* range of wines is a portion of their consciously farmed fruit that is dedicated to predominantly single varieties, and from general IGP areas of the estate. Working to showcase the vibrancy of each grape and the terroir from which it comes, this group of remarkable values from the south of France is a beautiful accompaniment to the AOC expressions of the domaine.

*'A vine that gives must also receive'
- a philosophy that leads the Fabre family to take diverse measures in increasing biodiversity -*

The 2019 *Équilibre Cabernet Sauvignon* is the truest form of Cabernet from the Languedoc region in the south of France, coming from a 3-hectare plot of 20-year-old vines. The grapes are brought to the cellar for a cold maceration with the skins and fermentation using the 'pied de cuve' in stainless steel. This 'mother' style inoculation uses a yeast called bioprotection which encourages very healthy micro-organisms to aid in the fermentation over bad bacteria and any spoilage type yeasts, as this wine never sees any use of sulfites from start to finish. This method, along with only a brief time in stainless steel before bottling, lends to a gorgeously bright and vibrant expression of the Cabernet grapes. Licorice, blackberry, and tangy spice explode in the nose, while this fresh red gives a soft yet exciting mouth-feel full of black cherry, juicy blackberry, clove, and black pepper.