



## FAMILLE FABRE 'ÉQUILIBRE' Chardonnay

REGION/ ORIGIN	Pays d'Oc IGP Languedoc	WINEMAKER	Louis Fabre
VINTAGE	2023	WINERY ESTABLISHED	1605
VARIETALS	100% Chardonnay	VINEYARD(S)	Estate fruit (3ha)
ALCOHOL	13.5%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Stainless steel Neutral yeast 6 months	SOIL TYPE	Marl and rolled pebbles
AGING	20% in wood	ELEVATION	40 meters
BARREL TYPE	300L French Oak	FARMING METHODS	Organic Certified
BARREL AGE	New	HARVEST TIME	Late August
FILTER/FINING	Light filter Bentonite		
TOTAL SULFUR/ RS	85 mg/l .5 g/l		

*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 2023 *Équilibre Chardonnay* comes from the wide reaching and rolling hills of the Languedoc countryside, full of pebbles and lime-rich marl soils, and exposed daily to either the warm yet fresh winds of the Mediterranean, or the cold Mistral winds of the north. The 20-year-old vines sit just north of Beziers, and were harvested and brought into the cellar for fermentation in stainless steel. The majority of the wine spent six months aging in those tanks, while about 20% was aged in new French oak barrels of 300-liters. The wine was lightly filtered and fined and then bottled, ready for market, entering as a vibrant display of French Chardonnay, clean and fresh while loaded with texture and complexity. The aromas are packed with apricots, Bartlett pears, pansies, and hints of stony earth. In the mouth, the texture is round and supple yet full of juicy acidity, crisp tree fruits, sweet spice, and a long mineral finish.