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FAMILLE FABRE
VIGNERONS INDEPENDANTS DEPUIS 1605

FAMILLE FABRE 'ÉQUILIBRE'
Sauvignon Blanc

REGION/ ORIGIN	Pays d'Oc IGP Languedoc	WINEMAKER	Louis Fabre
VINTAGE	2025	WINERY ESTABLISHED	1605
VARIETALS	100% Sauvignon Blanc	VINEYARD(S)	Estate fruit (3ha)
ALCOHOL	12.4%	AGE OF VINEYARD(S)	10 years old
FERMENTATION	Stainless steel Neutral yeast	SOIL TYPE	Limestone/marl
AGING	3 months	ELEVATION	60 meters
BARREL TYPE	None	FARMING METHODS	Organic Certified
FILTER/FINING	Light filter Bentonite	HARVEST TIME	Mid - August
TOTAL SULFUR/ RS	85 mg/l 0 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 *2025 Équilibre Sauvignon Blanc* vineyards comes from the south side of the famous village of Beziers, just east of the AOC Corbieres. The young vines are planted in limestone rich soils, with a clear south and southeastern exposure to the daily winds that typically come from the south over the Mediterranean. Once the fruit is brought to the cellar, the grapes ferment in stainless steel tanks and then rest for 3 months before filtration and bottling. The resulting wine is electric and a shockingly delicious drinking Sauvignon Blanc that still remains true to character, while being easy on the palate. Bright apples, herbs, and lemon pith come through on the nose, while the palate is zippy with minerals, fresh grapefruit, lime, and papaya.