



## FAMILLE FABRE 'ÉQUILIBRE' Syrah - Viognier

REGION/ ORIGIN	Vin de France Languedoc	WINEMAKER	Louis Fabre
VINTAGE	2021	WINERY ESTABLISHED	1605
VARIETALS	80% Syrah 20% Viognier	VINEYARD(S)	Estate fruit Terrace of Orbïeu
ALCOHOL	12.5%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Neutral yeast	SOIL TYPE	Clay & limestone and rolled pebbles
AGING	3 months	ELEVATION	60 meters
BARREL TYPE BARREL AGE	No wood	FARMING METHODS	Organic Certified
FILTER/FINING	Light filter Bentonite	HARVEST TIME	End of August
TOTAL SULFUR/ RS	77 mg/l 0 g/l	TOTAL PRODUCTION	15,000 bottles

*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 2021 *Équilibre Syrah-Viognier* comes from vines planted on clay and limestone soils in an area just on the south side of Lézignan, where there are lots of small round pebbles called the Terrace of Orbïeu. Predominately Syrah, with 20% Viognier as well, the grapes were brought to the cellar together and fully destemmed before a co-fermentation in stainless steel tanks. Once complete, remained for a few months before bottling, remaining in steel to focus on the purity of fruit. The final wine is exuberant with aromatics, full of dark brambly berries, olive, pepper, and purple lilacs. In the mouth, the acidity is fresh, and wrapped seamlessly with the juicy fruity tannins, giving structure throughout the palate, but layered with softness and savory quality. This is a perfect wine for a cheese platter, or freshly cooked meats and vegetables off the grill.