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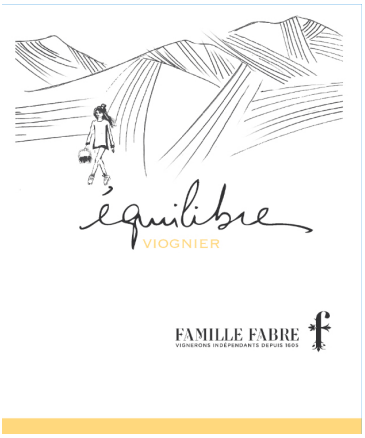

FAMILLE FABRE 'ÉQUILIBRE'
Viognier

REGION/ ORIGIN	Pays d'Oc IGP Languedoc	WINEMAKER	Louis Fabre
VINTAGE	2023	WINERY ESTABLISHED	1605
VARIETALS	100% Viognier	VINEYARD(S)	Estate fruit (3ha) Orbieu
ALCOHOL	13.5%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Neutral yeast	SOIL TYPE	Clay & limestone Rolled pebbles
AGING	3 months	ELEVATION	60 meters
BARREL TYPE	None	FARMING METHODS	Organic Certified
FILTER/FINING	Light filter Bentonite	HARVEST TIME	Early September
TOTAL SULFUR/ RS	79 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 *2023 Équilibre Viognier* comes from a beautiful area in the center of the domaine's holding, perched on hillsides in the middle of the Corbieres AOC. 15-year-old vines that grow organically on pebble filled grounds, over clay and limestone subsoil, where the daily winds play a remarkable part of the developing grape's maturity. These conditions produce a Viognier that delivers freshness and vivacity after keeping the vinification to stainless steel and minimal aging. After a few months on lees, the wine is filtered and bottled, ready for immediate consumption to enjoy the brighter side of the grape. On the nose, the wine expresses fresh stone fruit, honeysuckle, and peppermint, and then leads to a mouthful of lovely texture, but far from heavy or cloying. Ripe peach, apricot preserves, white flowers, and all with a stony drive, this white fills the pallet from front to back, and continues to develop through to the finish with ample acidity.