



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

CHÂTEAU DE RIEUX Demi Muid



IDENTITY

Color	Red
Varieties	Syrah 80%, Cinsault 20%
Designation	AOP Minervois
Vintage	2020
Alcohol Degree	14 % vol
Residual sugar	< 1 g
Ageing potential	5 to 10 years
Efficiency	30 hl/ha



TERROIR

Vine age	About 20 years old.
Soil	Clay-limestone and rolled pebbles.
Influence	Sheltered by the slopes of the Montagne Noire.
Vineyard management	Organic and HVE (high environmental value).



TECHNICAL DETAILS

Harvest	Handpicking, to select the finest bunches. Full ripeness. De-stemmed to limit tannins.
Vinification process	Macération for around 20 days at controlled temperature, punctuated by pumping-over.
Ageing	Slight ageing in concrete vats, followed by one year in 500-liter barrels (demi-muid).



TASTING NOTES

Eye	Intense garnet.
Nose	Red fruits, tapenade, black olives.
Mouth	Rich, harmonious, great intensity, black fruit, violet.
Finish	Long and complex.



SERVICE

Food and wine pairing	With grilled beef, or duck breast with a fig chutney.
Service	16-18 °C



FORMAT

Available formats	75 Cl
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Family property, whose creation dates back to 1870: the Château de Rieux in the Minervois, on the Argent Double terroir, at 25km from Carcassonne offers wines a rich complexity and a great spiciness.

2019 : James Suckling 92 "A solid blend of cinsault and syrah, expressing notes of blackberries, blueberries, dried thyme, cloves, tapenade and bark. Full-bodied with plush tannins. Rich and creamy with dark cherries and chocolate to the flavorful finish. Turns fresh and smoky at the end. From organically grown grapes. Drink or hold."

2020 : Decanter bronze 89

2019 : James Suckling 92, Decanter 90 Silver, Jancis Robinson 17/20.



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