

Lions de Fabre

AOC Margaux



DOMAINES FABRE
BORDEAUX - FRANCE

History

Vincent Fabre and his technical team created a new range of wines, "Lions de Fabre", after discovering 4 magnificent lion heads carved on the base of the lightning rod of our family château at 20 meters high.

"Lions de Fabre" is the result of a strict selection of quality wines and reflects the Domaines Fabre label: requirement, regularity and know-how.



Tasting notes

- Deep dark red colour.
- Intense nose of black fruits, spicy and woody tones.
- Very creamy, with density and a fresh dimension very pleasant. Good length with fleshy and ripe tannins.

Details

- 70% Merlot
20% Cabernet Sauvignon
10% Petit Verdot
- 12 Months
40% New Wood
- 60 minutes
- 16-17°
- Duck, T-bone and filet steak, cheese.

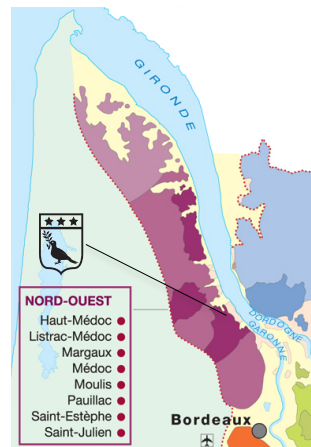


AOC Specifics

Vines appeared first in Margaux during the gallo-Roman period. In 1954 the appellation Margaux was born. It stretches over five communes and is unique in Médoc for the predominance of Garonne gravels on a central plateau deposited by the river in the early Quaternary period.

All the conditions for successful wine are present : a large amount of gravels and pebbles, poor soil which cannot retain water, and deep-rooted vines.

“A fine selection of the plots of our property to obtain a racy and pleasant wine.”



Domaines FABRE – Cissac-Médoc, 33250 PAULLAC, France
Tel : +33 (0)5 56 59 58 16 – Fax : +33 (0)5 56 59 57 97
Email : info@domaines-fabre.com / Site Web : www.domaines-fabre.com

