



# TERROIR



## Château Coulon Rouge, Éole, 2024

AOP Corbières, Languedoc-Roussillon, France

### PRESENTATION

Éole honors the Cers, the dominant wind of the Corbières, with a wine full of luscious aromas of Rouge fruits and spices, a true concentrate of the garrigue.

### TERROIR

Stony terrace of Riss, clay-limestone and pebbled. High exposure to the sun.

### HARVEST

Handpicking, to select the finest bunches.

### WINEMAKING

Temperature-controlled maceration with no added sulfites, de-stemming and crushing of Syrah for 20 days, whole-berry fermentation of Carignan, Grenache and Mourvèdre.

### AGEING

Stainless steel tank.

### VARIETALS

Carignan 50%, Syrah 18%, Mourvèdre 17%, Grenache noir 15%

### TECHNICAL DATA

Yield: 30 hL/ha  
Age of vines: About 30 years old

### 13,5 % VOL.

Contains sulphites.

### SERVING

16/18 °C

### AGEING POTENTIAL

4 to 5 years

### TASTING

Ruby color with violet highlights.  
Intense nose of olive, fennel and spices.  
Concentrated, silky, spicy wine, morello cherry. Sustained with notes of sandalwood and black fruits.

### FOOD PAIRINGS

Grilled lamb chops or beef tartar.

### REVIEWS AND AWARDS

JAMES SUCKLING.COM

"2024 A fruity, mellow and voluptuous red with aromas of cassis, dark cherries and blackberries. It's medium-bodied with juicy tannins and texture. Well rounded and fruit-driven with a pleasant finish. From organically grown grapes. Drink now."

**James Suckling**



### Famille Fabre

1 AVENUE JEAN MOULIN, 11200 Luc-sur-orbieu - France  
Tel. 0468271080 - info@famille-fabre.com  
www.famillefabre.com



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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