



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.



1/1

252Q1E