



TERROIR



Château Coulon Blanc, AOP Corbières, 2025

AOP Corbières, Languedoc-Roussillon, France

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. The label features an abundance of green leaves, symbolizing our pioneering commitment to organic farming, certified since 1991. The bridge of the Royal Way bears witness to the commercial exchanges between Château Coulon and the surrounding area. Finally, the waves represent the Orbieu River, a reflection of our terroir and its stony terraces, where

PRESENTATION

Fermented with indigenous yeasts, expresses the terroir of the Corbières with a minimal approach, respecting nature and the soils.

TERROIR

Stony terraces of the Orbieu. Strong exposure to the wind.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

Direct pressing, blending before alcoholic fermentation, vinification with native yeasts. No malolactic fermentation.

AGEING

Aged on lees in concrete vats for 6 months.

VARIETALS

Grenache 56%, Roussanne 23%,
Marsanne 11%, Rolle ou Vermentino 10%

TECHNICAL DATA

Yield: 30 hL/ha
Age of vines: About 25 years old

13,5 % VOL.

Contains sulphites.

SERVING

8/12 °C

AGEING POTENTIAL

3 to 5 years

TASTING

Beautiful golden yellow color.
Spices, orange peel and ginger nose.
Mineral mouthfeel: orange zest, citrus peel. Tense and complex. Long and delicate.

FOOD PAIRINGS

Morel chicken or Asian cuisine.



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



1/2

CQP25E

REVIEWS AND AWARDS



90/100, Wine Enthusiast



89/100

"2024: Lemon zest, orange rind, herbs and warm spice. Light to medium body, soft and fresh finish. Roussanne, Rolle, Grenache Blanc. Organic. Drink now."

James Suckling

