



SELECTION

Château Coulon, Terrasses de Lézignan, 2023

AOP Corbières, Languedoc-Roussillon, France



PRESENTATION

New cuvée, first vintage, from the Terrasses de Lézignan, a terroir on its way to being recognized as a Cru of Languedoc. A modern wine with a forward-looking approach.

LOCATION

In a windy corridor.

TERROIR

Clay-limestone and rolled pebbles.

HARVEST

Handpicking, to select the finest bunches.

WINEMAKING

Maceration for around 20 days at controlled temperature, punctuated by pumping-over.

AGEING

The 2 grape varieties are then blended for special ageing. In concrete vats.

VARIETALS

Syrah 80%, Carignan 20%

TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: About 25 years old

14,5 % VOL.

Contains sulphites.

SERVING

16-18 °C

AGEING POTENTIAL

5 to 10 years

VISUAL APPEARANCE

Garnet-Rouge color with purple highlights.

AT NOSE

Rouge fruits, tapenade, black olives.

ON THE PALATE

Spicy, black pepper, juniper, tapenade. Mature, silky tannins. Long.

FOOD PAIRINGS

Grilled rib of beef or braised Camembert.

REVIEWS AND AWARDS

Decanter 90/100
Decanter



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1/2

EJ2T8E



16,5/20
Jancis Robinson



91/100
Wine Enthusiast

