



TERROIR

Château Coulon, Éole Rosé, AOP Languedoc, Rosé, 2025

AOP Languedoc, 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. 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 our vines truly flourish.

TERROIR

Stony terrace of Riss, clay-limestone and pebbled. Strong exposure to the wind.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

Direct press for the Cinsault and Grenache, then vinified in stainless steel tanks at low temperatures.

AGEING

Stainless steel tank.

VARIETALS

Grenache 60%, Cinsaut 20%, Syrah 20%

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 20 years old

12.5 % VOL.

Contains sulphites.

SERVING

8/12 °C

AGEING POTENTIAL

4 to 5 years

TASTING

Pale with salmon reflections.

Intense nose of small slightly acid fruits.

Beautiful salty and fleshy, rose, litchis, wine peaches. Long and elegant.

FOOD PAIRINGS

Grilled oysters, lobster or spicy prawns.



REVIEWS AND AWARDS



17/20

"2024: Grenache, Cinsault and Syrah.

It tastes of those tiny vineyard peaches when they're still crunchy and there is also a distinctly rose-petal floral note which gives a very pretty lift to the finish. Lovely smooth texture, like the shiny curve of a ripe apple. Uncomplicated but balanced and attractive."

TC, Jancis Robinson

