



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

CHÂTEAU COULON Eole



IDENTITY

Color	Red
Varieties	Carignan 50% Mourvedre 20% Syrah 12% Grenache 18%
Designation	AOP Corbières
Vintage	2022
Alcohol Degree	13,5 % vol
Residual sugar	< 1 g
Ageing potential	4 to 5 years
Efficiency	30 hl/ha

TERROIR

Vine age	About 30 years old.
Soil	Stony terrace of Riss, clay-limestone and pebbled.
Influence	High exposure to the sun.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicking, to select the finest bunches.
Vinification process	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.

TASTING NOTES

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

SERVICE

Food and wine pairing	Grilled lamb chops or beef tartar.
Service	16/18 °C

FORMAT

Available formats	75 Cl
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Eole gave its name to this wine, a tribute to the wind that blows constantly at home! If you come to see us you will see a lot of Eolienne (windmills) that prove it! Château Coulon is crossed by the Roman road Via Aquitania and the Royal Road whose bridge remains a witness of a very old wine history.

2021 : Challenge Millésime Bio Silver, Jancis Robinson 16,5/20. James Suckling : "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."



FAMILLE FABRE - Château de Luc - 1 rue du Château 11200 Luc sur Orbieu - FRANCE
+33.(0)4.68.27.10.80 | info@famille-fabre.com | www.famillefabre.com

