



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

DOMAINE COULON Instant Rare Tempranillo



IDENTITY

Color	Red
Varieties	Tempranillo 100%
Designation	IGP Pays d'OC
Vintage	2021
Alcohol Degree	13 % vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

TERROIR

Vine age	About 10 years old.
Soil	Clay-limestone and rolled pebbles.
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	Long maceration for 18 days, with daily stirring.
Ageing	A few weeks in new oak barrels.

TASTING NOTES

Eye	Intense ruby color.
Nose	Balsamic, pepper.
Mouth	Cassis and pepper.
Finish	Soft and intense.

SERVICE

Food and wine pairing	Roasted chicken with olives.
Service	16/18 °C

FORMAT

Available formats	75 Cl
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*This is the 2nd generation Tempranillo! Our grandfather, like everyone else in the region in 1900, went to Spain to find this famous grape variety to give an intense color to red wines. At that time, the price was determined by the alcoholic degree and the intensity of the color, it was a very important criteria! Stéphane, who joined the Fabre family 20 years ago as a consultant oenologist, also working a lot with Spain, wanted to take up the challenge: to propose a pleasant and fruity 100% Tempranillo! We have therefore re-planted Tempranillo with the objective of making a wine that is always fruity, crispy and without added sulfites. Cheers!
2020 : Jancis Robinson 16/20.*



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