FAMILLE FAB

VIGNERONS INDÉPENDANTS DEPUIS 1605





BARON COULON 🔸





***** IDENTITY

Grape varieties **IGP** Alcohol degree Syrah Viognier

Syrah and Viognier Pays d'Oc 13 % vol



Clay-limestone and rolled pebbles.

Vineyard management

Organic and HVE (high environmental value).



The grapes are destemmed and blended in whole berries to harmonize the aromas.

Vinification process

Temperature controlled fermentation.





Finish

Ruby to purple. Balsamic, menthol and kumquat. Notes of cassis.

Fruity, balanced and fresh.



** SERVICE

Food and wine pairing

Grilled meat or tajine.

Service

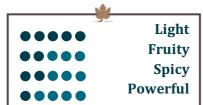
16/18°C



AVAILABLE FORMAT

Format

Available in 75 Cl



L'INSTANT RARE
SYRAH-VIOGNIER

FAMILLE FABRE

MILLE FAR

FEATURE

An atypical wine, created by the blend of white and red grapes before the vinification, as soon as they are ripe, at the beginning of harvest time: the secret for the most fruity wine ever.













