

# Famille Coulon

## VIGNERONS

### 2024 LE PETIT RENARD BLANC

#### WINERY

Eighth-generation family-owned winery by the Coulon family who own more than 80 acres of Châteauneuf-du-Pape vineyards that are 45 years old on average and cultivated organically and biodynamically. Today, biodynamic farming is the obvious choice. Man works in harmony with nature, driven by a profound respect for Terroirs and for Life. Le Petit Renard was born out of a desire to share our passion and make it accessible through wines that are pure and sincere, wines that we love.

#### WINE

Le Petit Renard is the fruit of virtuous agriculture. A subtle blend of terroirs, Rhône grapes, and passionate people. This wine embodies a simple and noble provençal art of living that the Coulon family cultivates and carefully protects.

#### VINEYARDS

The grapes are harvested within a radius of 40 km around the estate and come exclusively from the magnificent terroirs and appellations of the southern Rhône Valley: AOC Côtes-du-Rhône, AOC Côtes-du-Rhône villages, AOC Ventoux. We have chosen to classify them as Vin de France, which gives us incomparable freedom to blend terroirs and grape varieties in order to create complex and singular wines, reflections of a region and an assumed audacity. We select grapes from fellow winegrowers attached to the virtues of biodynamics and the preservation of the environment of our region.

#### VINTAGE NOTES

The 2024 season had good winter rain and warm temperatures, followed by a wet, humid spring. A late April cold snap slowed growth and affected Grenache. Despite summer mildew pressure, harvest began in late August with ideal ripeness but lower sugar. The resulting wines show natural balance, aromatics, and good acidity.

#### WINEMAKING

It all starts with a careful selection of the grapes. In the cellar, only the first juices, elegant and aromatic, are kept. Then comes the vinification: respect of the astral calendar, slow fermentation at controlled temperature, and a rest in bottle. At each of these stages, the Coulon Family draws the balance of the wine until it affixes its signature: a daring triptych between fragrance, delicacy and minerality.

#### TASTING NOTES

This wine is pure and energetic, perfectly achieving our goal of lightness and freshness. It remains firmly rooted in the region's characteristic bright fruits, like peaches and apricots, accents of garrigue, and a velvety texture. The vibrant flavors encapsulate the essence of the local terroir, offering a refreshing yet complex taste that is both lively and deeply satisfying. Each sip reveals layers of intricate notes, highlighting the harmonious balance between the fruit and the subtle herbal undertones. This exquisite blend not only reflects the unique qualities of the region but also exemplifies our dedication to crafting wines that are both elegant and invigorating.



#### VINEYARD

**Region:** Rhône Valley  
**Appellation:** Vin de France  
**Soil:** Clay limestone  
**Certifications:** Organic - Ecocert  
Biodynamic - Demeter

#### WINEMAKING

**Varietals:** 25% Roussanne, 20% Viognier, 20% Clairette, 15% Marsanne, 10% Rolle, 5% Grenache Blanc, 5% Carignan  
**Aging:** 3 months in stainless steel

#### TECHNICAL DETAILS

**Alcohol:** 12.5%