

Domaine Fontanel extends over 20 ha in the heart of Roussillon, to meet the terroirs of Tautavel, Maury and Rivesaltes. Elodie and Matthieu, independent winemakers, offer these fruity and velvety wines.

Guide Hachette 2019 elected us Vignerons of the year for Roussillon wine area.

## WHITE & ROSÉ WINES



### Côtes Catalanes Viognier

Round & fruity. Light peach aromas.

With scallops, steamed or grilled fishes.  
For aperitive.



### Côtes du Roussillon Blanc

Fresh and subtle. Roussanne, Grenache blanc & gris - light aging in barrels.

With roasted poultry, white meat or fish with sauce, exotic dishes (Indian, Thai), marinated salmon, cheese.

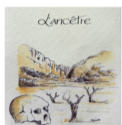
★★★ Guide Hachette 2019



### Côtes du Roussillon Rosé

Fruity and structured rosé. Syrah & Grenache gris.

With crustaceans, exotic dishes, Mediterranean dishes, barbecue...



### L'Ancêtre | Rancio Sec

10 years-aged wine in an oxidative environment : in the open air, in unfilled oak barrels. Grenaches blancs & gris. Aromas of nuts, dried fruits, coffee, ...

With refined cheeses & hams, anchovies. At the end of the meal, instead of a digestive...

★★ Guide Hachette 2007

## RED WINES



### Côtes Catalanes Rouge

Light & spicy, red fruits aromas.

With grilled or stewed meats.



### Côtes du Roussillon Rouge

Round & fruity, aromas of red and black berries. Carignan 50% (& Syrah-Grenache)

With grilled or stewed meats. With red meats.

Selection Guide Hachette 2019



### Tradition | Côtes du Roussillon Villages

Fine & fruity, lightly spiced and mineral. Syrah-Grenache-Carignan.

With roasted poultry, red meat



### Maury sec

Fine, silky & full-bodied wine, cherry aromas. Grenache noir (80%) & Mourvèdre.

With duck chest, red meat or spiced dishes.

★★♥ Guide Hachette 2019  
90/100 by PARKER, the Wine Advocate



### Cistes | Côtes du Roussillon Villages Tautavel

Strong & balanced, dried prune & garrigue aromas. Syrah & Grenache noir. Aged on oak barrels.

Grilled or stewed lamb, marbled meat, game.

★★ Guide Hachette 2019  
Silver Medal DECANTER



### Prieuré | Côtes du Roussillon Villages Tautavel

Elegant & full-bodied wine, black berries aromas (mulberry, blackcurrant). Syrah & Mourvèdre. Aged on oak barrels.

With a nice piece of beef.

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## NATURAL SWEET WINES

You may serve these wines for aperitive, cheeses or deserts, or to sip.



### L'Âge de Pierre | Muscat de Rivesaltes

Fresh & fruity. Pear, apricot and white flowers aromas.

Aperitif; with foie gras; for deserts with fruits or custard.



### Rivesaltes Ambré

Complex & voluptuous. Aromas of orange peels, dried fruits & nuts.

Aperitif; with refined cheese: deserts with almonds or nuts. To sip at the end of a meal.

★ Guide Hachette 2019



### Maury Grenat

Subtle and voluptuous. Aromas of black cherries, strawberry & fig.

Aperitif; with blue cheese; with chocolate or red fruits deserts.

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