



DOMAINE FONTANEL
T A U T A V E L



AMAE

AOC Côtes Catalanes Blanc

Millésime : 2020

Grappes :
100% Roussanne

Soils : Clay Limestone


Vine growing : Yield = 40 hL/ha
Complanted white and grey Grenaches from 1908.
Sustainable agriculture with respect for biodiversity,
exploitation of High Environmental Value, organic
amendment.


Winemaking
Direct pressing, alcoholic fermentation of Roussanne in
oak barrels.

Aged in oak barrels.

Taux d'alcool : 13,5 % vol.

Contenance : 75 cl

 Suave et long, arômes de pêche et de fruits exotiques. *Smooth and long, slight aromas of peach and exotic fruits.*

 Poissons et viandes blanches en sauce, saumon mariné, plats thaï, curry, fromage (Beaufort, Cantal). *Fish or white meat cooked with creamy sauce, marinated salmon, Thai dishes, curry, pressed cheese.*

 8-10° C  2020-2025