



DOMAINE FONTANEL  
T A U T A V E L



## ARRELS AOC Maury Sec



**Vintage :** 2018

**Grape varieties :**  
80% Grenache Noir | 20% Mourvèdre

**Soil :** Schistes

**Vine :** 35 hL/ha  
Sustainable agriculture respecting biodiversity, organic amendment

**Wine elaboration :**  
Total destemming, traditional maceration during 20 days  
Daily pumping-over and thermoregulation  
Maturing 18 months in stainless steel tank.

**Alcohol :** 14,5 % vol.

**Capacity :** 75 cl

**RVF 2019 – 15-16/20**

*"It has a measured color and delivers an intense, wild and defined expression, which is the prelude to a gourmet and soft substance, while remaining elegant until the finish. Promising!"*

**RVF 2020 – 16/20**

*"Righteousness sets the tone for this red dominated by a Grenache with liberated fruit. Still in the sappy tannic matrix, it draws tension from a minty freshness on the finish. This more agile, enhances the wine as a whole."*

Velouté et concentré, arômes de cerises noires et d'épices. Velvet and concentrated. Black cherries and spices aromas.

✕ Magret de canard grillé, pavé de boeuf.  
Duck breast, beef.

🌡️ 17°-19° C T 2019-2024