



DOMAINE FONTANEL
T A U T A V E L



CISTES

AOC Côtes du Roussillon Villages Tautavel

Vintage : 2018

Grape varieties :

50% Grenache Noir | 50% Syrah

Soil : Very rocky clay & limestone slopes facing South-East

Vine : 35 hL/ha

Sustainable agriculture, High Environmental Value (HVE)

Wine elaboration :

Total destemming, traditional maceration for 20 days.
Daily pumping-over and thermoregulation

Maturing 12 months in French oak barrels.

Alcohol : 14,5 % vol.

Capacity : 75 cl



Decanter World Wine Awards 2021
« Opulent and aromatic, with layers of plush blackberry and glossy oak on the nose, palate of liquorice spice, fruit pastille and lush black fruit. »

Concentré, arômes de fruits noirs et de garrigue.
Smooth and rich wine with aromas of rippen fruits and aromatic herbs.

✕ Agneau grillé ou mijoté, pièce de bœuf grillé (entrecôte, onglet).
Grilled or stewed lamb, grilled beef.

🌡 18 - 20°C 🗓 2021-2028