



DOMAINE FONTANEL
T A U T A V E L



INITIUM ROUGE

AOP Côtes du Roussillon Rouge

Vintage : 2019

Grape varieties :

50% Carignan | 25% Grenache noir | 25% Syrah

Soil : Schisty marls + Clay-limestone

Vine Management : 40 hL/ha

Sustainable agriculture respecting biodiversity, organic amendment, Exploitation certified High Environmental Value (HVE)

Wine elaboration:

Total destemming, 18 days traditional maceration with daily pumping-over and thermoregulation.

Aging 12 month in stainless steel tank maturing with bottling

Alcohol : 14,5% vol.

Capacity : 75 cl

Guide Hachette des Vins 2020 ★

A wine with a majority of Carignan, a grape variety well established on the clay-limestone soils of Tautavel. It is all its power that we perceive in the well-made tannins, but the Grenache also brings the right amount of fruity roundness and the Syrah its aromatic personality.



Rond et fruité.
Red fruit flavors with velvet touch.



Plats mijotés, grillades.
Stews, grilled meats



14°-19° C T 2019-2023