



DOMAINE FONTANEL  
T A U T A V E L

PRIEURÉ

AOP Côtes du Roussillon Villages  
Tautavel

**Vintage :** 2017

**Grappes :**

80% Syrah | 20% Mourvèdre

**Soils :** Very stony clay-limestone slopes, facing North-West. 30% hilly slopes

**Vine Management :** 25 hL/ha

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

**Élaboration :**

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

Aged for 18 months in oak barrels. Then aging for at least 12 months in bottles

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

**Capacity :** 750 ml



COUP DE CŒUR

★★★  
LE GUIDE  
HACHETTE  
DES VINS  
2022

Élégant, concentré et corsé, arômes de fruits noirs (mûres, cassis) et d'épices.  
Elegant & full-bodied wine, black berries aromas (mulberry, blackcurrant).

Belle pièce de bœuf, magret de canard, agneau.  
Beef, duck breast, lamb.

17°-19° C T 2020-2027