



DOMAINE FONTANEL
T A U T A V E L



PRIEURÉ

AOC Côtes du Roussillon Villages Tautavel

Vintage : 2018

Grape varieties :
80% Syrah | 20% Mourvèdre

Soil : Very rocky clay & limestone, hillsides facing North West

Vine : 25 hL/ha
Sustainable agriculture, High Environmental Value (HVE)

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

Maturing 18 months in French oak barrels.

Alcohol : 14,5 % vol.

Capacity : 75 cl

Revue des Vins de France 2019

« 90/100. Dark, very ripe, this particularly velvety juice retains a defined and tonic flavor. Large caliber but very skillfully managed, without any excess or brutality, this cuvée of Syrah promises a lot. To be continued.»

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 2021-2028