



DOMAINE FONTANEL
T A U T A V E L

AMBRÉ

AOP Rivesaltes Ambré



Vintage : 2015

Grape varieties :
100% White & Grey Grenache

Soil : Clay & limestone

Vine Management : 20 hL/ha
Complantation of 80 years old white & grey grenache.
Sustainable agriculture, High Environmental Value (HVE)

Wine elaboration :
Total destemming, direct pressing. Fortification.
105g/L residual sugar.

Oxidative aging 7 years in oak barrels.

Alcohol : 16 % vol.

Capacity : 75 cl or 50 cl

Aromatique et complexe, arômes
d'écorces d'orange et de noix.
Aromatic and complex, orange peels
and nuts flavors.

Apéritif ou digestif, foie gras, fromages
affinés, desserts aux amandes ou aux
noix, crème catalane, bananes flambées.
X Aperitive or digestive, foie gras,
dry goat cheese, deserts made with
almonds or nuts, creme catalane.