



DOMAINE FONTANEL
T A U T A V E L



CISTES

AOC Côtes du Roussillon Villages Tautavel

Vintage : 2019

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



92/100

« A spicy blackcurrant jam nose leads to a powerful pure blackcurrant liqueur palate with lovely fat, almost blood-like metallic mineral tannins. »

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.