



DOMAINE FONTANEL
T A U T A V E L



CISTES

AOC Côtes du Roussillon Villages Tautavel

Vintage : 2020

Grape varieties :

50% Grenache Noir | 50% Syrah

Soil : rocky clay & limestone hilly 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 premium oak barrels.

Alcohol : 15 % vol.

Capacity : 75 cl



Vintage 2019

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

Robert Parker
WINE ADVOCATE **90**

Decanter
WORLD WINE AWARDS

92

-  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.