



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 for older vintage)



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.
✂ *Aperitive or digestive, foie gras, dry goat cheese, deserts made with almonds or nuts, creme catalane.*