



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, desserts made with almonds or nuts, creme catalane.*