



DOMAINE FONTANEL
T A U T A V E L



MAURY GREMAT AOP Maury Grenat

Vintage : 2021

Grape varieties :
100% Grenache Noir

Soil : Rocky schisty soils

Vine : 20 hL/ha.
70 years old vines.
Sustainable agriculture, High Environmental Value (HVE),
organic amendement



Wine elaboration :
Total destemming, daily pumping-over and
thermoregulation.


Fortification on grain, 30 days long maceration.
80g/L residual sugar.

Maturing 18 months in oak barrels.

Alcohol : 17 % vol.

Capacity : 750 ml

 Soyeux et doux. Notes de cerises noires.
 Silky and sweet, dark cherries aromas.

Apéritif. Desserts au chocolat ou aux
fruits rouges. Fromages persillés
(roquefort).
 Aperitive, chocolate or red fruits deserts,
blue cheese.

 12°-14° C  



RVF 2023

★
LE GUIDE
HACHETTE
DES VINS
2024

« Magnificent nose, mixing a
seductive oxidative point,
crushed cherry and kirsch,
with precision. Mouth of
amarena cherry, bitter
chocolate, medjool date.
Deep and complex wine. »