



DOMAINE FONTANEL
T A U T A V E L

CISTES 2021

AOC Côtes du Roussillon Villages
Tautavel

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 : 14,5 % vol.

Capacity : 75 cl

DOMAINE FONTANEL
T A U T A V E L

Appellation d'Origine Contrôlée
COTES DU ROUSSILLON VILLAGES
TAUTAVEL 2021

Elevé en barrique - Aged in oak barrels
SYRAH - GRENACHE NOIR

 vigneron
Independent

 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.

Mis en bouteille au domaine par Elodie & Matthieu Collet, Vignerons à Tautavel-66720 France

 18 - 20°C  2024-2031

Contient : Sulfites
Contains : Sulphites

Vin rouge-Red wine
Produit de France
Produce of France




3 760118 580524

LC/21 14,5% alc./vol.
750 ml



« Pure aromas of ripe plum, red berries, garrigue and tobacco leaf. The palate shows medium-weight with a fresh backbone, digesting young fruit flavors with some garrigue and peppery notes leading to a long. 91/100 » Andreas Larsson

Jancis Robinson.com

[2020]

17/20

Robert Parker
WINE ADVOCATE 90

Decanter
WORLD WINE AWARDS

92 [2019]



www.domainefontanel.fr | contact@domainefontanel.fr

