



DOMAINE FONTANEL
T A U T A V E L

HOMINUS SAPANIUS 2022 IGP Côtes Catalanes Rouge



Grape varieties :

70% Syrah | 15% Grenache | 15% Carignan

Terroir : Clay-limestone



Vine management : 40 hL/ha

Sustainable agriculture with respect for biodiversity, High Environmental Value exploitation, organic amendment.

Elaboration :

Destemming, 15 days of traditional maceration with light daily pumping over and thermoregulation.

Alcool : 14,5% vol.

Capacity : 75 cl





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Indication Géographique Protégée
COTES CATALANES ROUGE

2022



 Souple, fruits rouges et épices.
Red fruit flavors and spicy notes.

 Charcuteries, plats de terroir, grillades.
Charcuteries, stew, grilled meats.

 14°-19°C  2024-2027

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

Produit de France
Produce of France
LCCR22

CONTIENT DES SULFITES
CONTAINS SULPHITES
ENTHÄLT SULFITE
BEVÄT SULFIETEN



14% Vol.
750 ml

« A Syrah-Carignan duo that expresses itself with aromas of cistus and wild pepper. The palate is luscious, with a sensation of raspberry. Nice chew.» (2020)



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