



DOMAINE FONTANEL
T A U T A V E L

MAURY GREMAT 2021 AOC Maury Grenat

Grape varieties :

100% Grenache Noir

Soil : Rocky schisty soils

Vine : 20 hL/ha.

70 years old vines.

Sustainable agriculture,

High Environmental Value (HVE), organic amendment



Wine elaboration :

Total destemming, daily pumping-over and thermoregulation.

Fortification on grain by addition of neutral alcohol,
30 days long maceration.

80g/L residual sugar.

Maturing 18 months in oak barrels.

Alcohol : 17 % vol.

Capacity : 750 ml



RVF 2023

« 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. »

DOMAINE FONTANEL
T A U T A V E L

Elevé en barrique - Aged in oak barrels

Appellation d'Origine Contrôlée
MAURY GREMAT 2021
VIN DOUX NATUREL

 

 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 desserts or berry tart.

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

 12°-14° C T ∞

Contient : Sulfites
Contains : Sulphites

Produit de France
Produce of France




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LMAU21
17% Vol
750 ml



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