



DOMAINE FONTANEL
T A U T A V E L

PRIEURÉ 2021
AOC Côtes du Roussillon
Villages Tautavel



Grape varieties :

80% Syrah | 20% Mourvèdre

Soil : Very rocky clay & limestone, hillsides facing North West

Vine : 25 hL/ha

Sustainable agriculture,
High Environmental Value (HVE)



Wine elaboration :

Total destemming, traditional maceration for 20 days.
Daily pumping-over and thermoregulation

Maturing 18 months in French oak barrels.

Alcohol : 14,5 % vol.

Capacity : 75 cl and 150cl



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Élevé en barrique - Aged in oak barrels

Appellation d'Origine Contrôlée
COTES DU ROUSSILLON
VILLAGES TAUTAVEL

SYRAH - MOURVÈDRE

Élégant, concentré et corsé, arômes de
fruits noirs (mûres, cassis) et d'épices.

Elegant & full-bodied wine, black berries
aromas (mulberry, blackcurrant).

Belle pièce de bœuf, magret de canard,
agneau.

Beef, duck breast, lamb.

17°-19° C T 2024-2031

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

Produit de France
Produce of France

LPr21

CONTIENT DES SULFITES
CONTAINS SULPHITES
ENTHÄLT SULFITE
BEVAT SULFIETEN

2021



« Pure and dark fruity nose
with cassis, blackberry,
licorice, meaty, and peppery
notes with mild oak. Dense
and meaty palate with good
layers, savory dark fruit, dry
spices, and powdery tannin
backed by a vibrant
freshness followed by a long
and dense finish. 94/100 »
Andreas Larsson



[2020]

Robert Parker
WINE ADVOCATE

91/100

[2020]



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