



DOMAINE FONTANEL  
T A U T A V E L

## AMBRÉ 2017 AOC Rivesaltes Ambré

### Grape varieties :

100% White & Grey Grenache

Soil : Clay & limestone

Vine Management : 20 hL/ha

Complantation of >100 years old white & grey grenache.  
Sustainable agriculture, High Environmental Value (HVE)

### Wine elaboration :

Total destemming, direct pressing. Fortification.  
105g/L residual sugar.

Oxidative aging 7 years in oak barrels.

Alcohol : 16 % vol.

Capacity : 75 cl



DOMAINE FONTANEL  
T A U T A V E L

Elevé en barrique - Aged in oak barrels  
7 ans 7 years

Appellation d'Origine Contrôlée  
RIVESALTES AMBRÉ

2017

VIN DOUX NATUREL

Aromatique et complexe, arômes  
d'écorces d'orange et de noix.

Aromatic and complex, orange peels  
and nuts flavors.

Apéritif ou digestif, foie gras, fromages  
affinés, desserts aux amandes ou aux  
noix, crème catalane, bananes flambées.

Aperitive or digestive, foie gras,  
dry goat cheese, deserts made with  
almonds or nuts, creme catalane.

8°-12° C T ∞

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

Produit de France  
Produce of France  
LRA17



### Guide Hachette des Vins 2023 ★

« A fair choice of barrel aging, neither too short nor too long, perfectly adapted to this harvest, and here is a very balanced, supple and elegant wine, where the grilled dried fruits accompany the candied citrus and the softness of the dried apricot and raisined grapes. A beautiful freshness in the finish suggests an iced accompaniment. » [2015]

Jancis Robinson.com

17,5/20 [2015]



www.domainefontanel.fr | contact@domainefontanel.fr

