



Indication Géographique Protégée

CÔTES CATALANES BLANC 2023

ROUSSANNE - GRENACHES BLANC & GRIS

Elevé en barriques - Aged in oak barrels

☞ Suave et long, arômes subtils de pêche et de fruits exotiques.
Smooth and long, slight aromas of peach and exotic fruits.

✕ Poissons et viandes blanches en sauce, saumon mariné, plats thaï, curry, fromage (Beaufort, Cantal).
Fish or white meat cooked with creamy sauce, marinated salmon, Thai dishes, curry, pressed cheese.

Mis en bouteille au domaine par Elodie et Matthieu Collet, Tautavel-66720 France

🌡 8 - 10°C 📅 2024-2029

Contient : Sulfites
Contains : Sulphites

Vin blanc - White wine
Produit de France
Produce of France



13% alc./vol.
750 ml



DOMAINE FONTANEL
T A U T A V E L

AMAE 2024

IGP Côtes Catalanes Blanc

Grape varieties :

50% Roussanne – 25% Grenache blanc – 25% Grenache gris

Soils : Clay-Limestone



Vine growing : Yield = 40 hL/ha

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

Winemaking

Direct pressing. Temperature-controlled fermentation.

Aged on lees in French oak barrels.

Alcool : 13% vol.

Capacity : 75 cl

Description : A great white wine from the south of France, the perfect challenger to Burgundy, at a very affordable price. Produced from vines dating from 1908, Grenache and Roussanne offer fine notes of white fruit and a few finely woody notes from aging in French oak barrels produced by the best coopers in Burgundy. A resolutely premium wine appreciated by great Chefs.

"Bright straw colour with a light green hue. Pure nose offering crushed walnut, wild herbs, lime and pale stone fruit. The palate shows good volume with mild extract, balanced acidity, citrus and herb-infused fruit flavours with a fine length. 90/100." Andreas Larsson [2022]



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