



DOMAINE FONTANEL
T A U T A V E L

ARRELS 2022 AOC Maury Sec

Grape varieties :

70% Grenache Noir | 30% Mourvèdre

Soil : Rocky shisty soils

Vine : 25 hL/ha

Sustainable agriculture respecting biodiversity, organic amendment

Wine elaboration :

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

Maturing 18 months in stainless steel tank.

Alcohol : 14,5 % vol.

Capacity : 75 cl





Appellation d'Origine Contrôlée
MAURY SEC

2022

GRENACHE NOIR – MOURVEDRE

Fin et velouté, arômes de cerises noires,
finale épicée.
Silky wine, cherry and spices aromas.

Magret de canard grillé, pavé de boeuf.
Duck breast, beef.

17°-19° C T 2023-2029

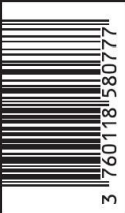
Mis en bouteille au domaine
Elodie & Matthieu Collet, Vignerons
à Tautavel - 66720 - France

Produit de France
Produce of France

LAR22

CONTIENT DES SULFITES
CONTAINS SULPHITES
ENTHÄLT SULFITE
BEVAT SULFIETEN

14,5% Vol
750 ml



COUP DE CŒUR
DES SOMMELIERS
DE BELGIQUE

Jancis Robinson.com

17/20 [2020]



« Wrapped in a deep, intense purplish robe with black highlights, this wine reveals generous aromas of blueberry jam, spices, and undergrowth on the nose. The palate is full-bodied, smooth, and concentrated, gently framed by velvety tannins and extended by a rich, long, and spicy finish. Ready to drink or to be cellared. »



www.domainefontanel.fr | contact@domainefontanel.fr

