



DOMAINE FONTANEL
T A U T A V E L

HOMINUS SAPANIUS 2023

IGP Côtes Catalanes Rouge



Grape varieties :

55% Syrah | 25% Grenache | 20% Carignan

Terroir : Clay-limestone



Vine management : 40 hL/ha

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

Elaboration :

Destemming, 15 days of traditional maceration with light daily pumping over and thermoregulation.

Alcool : 14% vol.

Capacity : 75 cl



DOMAINE FONTANEL
T A U T A V E L



Indication Géographique Protégée
CÔTES CATALANES ROUGE

*Souple, fruits rouges et épices.
Red fruit flavors and spicy notes.*

*Charcuteries, plats de terroir, grillades.
Charcuteries, stew, grilled meats.*

14°-19° C T 2025-2028

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

Produit de France
Produce of France

750 ml - 14% Vol.

2023




3 760118 58066 1

CONTIENT DES SULFITES
CONTAINS SULPHITES
ENTHÄLT SULFITE
BEVAT SULFIETEN



« With a reference to the Tautavel Man, this vintage reveals a rich and complex nose of black fruits, undergrowth and garrigue, followed by a dense palate with powerful tannins but a silky texture.. »



www.domainefontanel.fr | contact@domainefontanel.fr

