




DOMAINE FONTANEL
 T A U T A V E L

PRIURÉ 2022

AOC Côtes du Roussillon Villages Tautavel

Grape varieties :

70% Syrah | 30% 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


DOMAINE FONTANEL
 T A U T A V E L
 Élevé en barrique - Aged in oak barrels



Appellation d'Origine Contrôlée
CÔTES DU ROUSSILLON
VILLAGES TAUTAVEL
SYRAH - MOURVÈDRE
 Éléant, concentré et corsé, arômes de fruits noirs (mûre, cassis) et d'épices.
 Elegant & full-bodied wine, black berries aromas (mulberry, blackcurrant).
 Belle pièce de boeuf, magret de canard, agneau.
 Beef, duck breast, lamb.
 17°-19° C T 2025-2032
 Mis en bouteille au domaine
 Elodie & Matthieu Collet, Vignerons à Montner - 66720 - France
 Produit de France
 Produce of France
 750 ml - 14,5% Vol. LPR22

2022





« 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 [2021]



[2020]


 WINE ADVOCATE

91/100

[2020]



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