



  
**DOMAINE FONTANEL**  
T A U T A V E L

## MAURY GRENAT 2022

### AOC Maury Grenat

**Grape varieties :**  
100% Grenache Noir

**Soil :** Rocky schisty soils

**Vine :** 20 hL/ha.  
70 years old vines.  
Sustainable agriculture, High Environmental Value (HVE),  
organic amendement

**Wine elaboration :**  
Total destemming, daily pumping-over and  
thermoregulation.

Fortification on grain by addition of neutral alcohol,  
30 days long maceration  
76g/L residual sugar.

Maturing 12 months in oak barrels.


**Alcohol :** 17 % vol.


**Capacity :** 750 ml (other vintage can be bottled in 500  
and 375ml on demand)



**DOMAINE FONTANEL**  
T A U T A V E L

Appellation d'Origine Contrôlée  
**MAURY GRENAT 2022**  
VIN DOUX NATUREL - FORTIFIED WINE

 Soyeux et doux. Notes de cerises noires.  
Silky and sweet, dark cherries aromas.

 Apéritif. Desserts au chocolat ou aux fruits rouges.  
Fromages persillés (roquefort).  
Aperitive, chocolate desserts or berry tart.

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

 12°-14° C    

**Contient : Sulfites**  
**Contains : Sulphites**

Produit de France  
Produce of France



LMau22

**17% Vol**  
**750 ml**



« Grenat is the Catalan « vintage/ruby », a wine aged for a few months in barrels or various casks, but topped up to prevent any oxidation. The appeal lies in its vibrant fruitiness, and with time, a very gentle and slow oxidation occurs in the bottle, adding complexity. This 2022 is on that path: the dark color is taking on brick-red highlights, the black fruit is becoming more jammy, almost kirsch-like, the tannins are softening, and the spicy oak adds complexity. A promising start. »



[www.domainefontanel.fr](http://www.domainefontanel.fr) | [contact@domainefontanel.fr](mailto:contact@domainefontanel.fr)

