



DOMAINE FONTANEL
T A U T A V E L

INITIUM BLANC 2025

IGP Côtes Catalanes

Grape variety :
100% Viognier

Terroir : Clay and limestone soil

Vine Management :
40 hL/ha Sustainable agriculture
respecting biodiversity, organic amendment

Process : Direct pressing, fermentation at low
temperature

Alcohol : 12,5% vol.

Capacity : 750 ml



Indication Géographique Protégée
CÔTES CATALANES BLANC

VIOGNIER

Frais et aromatique.
Fresh and fruity.

Poissons grillés ou rôtis, noix de Saint-Jacques, plats exotiques, apéritif.
Grilled and roasted fish, scallops, exotic dishes, aperitive.

8°-10°C 2026-2028

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

Produit de France
Produce of France

CONTIENT DES SULFITES
CONTAINS SULPHITES
ENTHÄLT SULFITE
BEVAT SULFIETEN

LINB25

750 ml - 12,5% Vol.

E(100ml)=
328kJ/79kcal

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« This cuvée showcases young (15-year-old) Viognier vines planted on clay-limestone soil. The nose, discreet yet elegant, evokes linden blossom and honeysuckle. Echoing these floral notes, the palate is supple, fresh, and remarkably harmonious. » [2025]

