



DOMAINE FONTANEL
T A U T A V E L

ARRELS 2023

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



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Appellation d'Origine Contrôlée
MAURY SEC

2023

GRENACHE NOIR - MOURVÈDRE

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 2024-2030

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

Produit de France
Produce of France

750 ml - 14,5% Vol.

CONTIENT DES SULFITES
CONTAINS SULPHITES
ENTHÄLT SULFITE
BEVAT SULFIETEN

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« "The wine displays a crystalline clarity. The nose reveals subtle notes of Morello cherry and wild strawberry, harmoniously blended with sweet spices. On the palate, it offers lovely volume, driven by natural freshness and supple, rounded tannins that are enriched on the finish by notes of *garrigue*. It embodies a convivial spirit and is the ideal companion for a barbecue with friends." » 2026-2030



www.domainefontanel.fr | contact@domainefontanel.fr

