



DOMAINE FONTANEL
T A U T A V E L

CISTES 2023

AOC Côtes du Roussillon Villages
Tautavel

Grape varieties :

50% Grenache Noir | 50% Syrah

Soil : rocky clay & limestone hilly slopes facing South-East

Vine : 35 hL/ha

Sustainable agriculture,
High Environmental Value (HVE)



Wine elaboration :

Total destemming, traditional maceration for 20 days.
Daily pumping-over and thermoregulation

Maturing 12 months in French premium oak barrels.

Alcohol : 14,5 % vol.

Capacity : 75 cl and Magnum 150 cl

CISTES is the name of a bushy, aromatic shrub which grows around our vines and perfumes the garrigue. You might taste this aromas in this wine.

« With its deep, luminous hue, this cuvée immediately displays a sense of true distinction. The nose combines candied cherry and fresh strawberry in an intense, refined expression. This fruit character generously permeates a full-bodied, fleshy palate supported by velvety tannins. Everything is perfectly balanced and flows naturally, leading to a long finish marked by red fruit notes. A truly distinguished cuvée, where power and elegance go hand in hand. » 2027-2033

Decanter
WORLD WINE AWARDS

90



DOMAINE FONTANEL
T A U T A V E L

Appellation d'Origine Contrôlée
COTES DU ROUSSILLON VILLAGES
TAUTAVEL 2023

Elevé en barrique - Aged in oak barrels
SYRAH - GRENACHE NOIR

Concentré, arômes de fruits noirs et de garrigue.
Smooth and rich wine with aromas of rippen fruits and aromatic herbs.

Agneau grillé ou mijoté, pièce de bœuf grillé (entrecôte, onglet).
Grilled or stewed lamb, grilled beef.

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

18 - 20°C 2026-2033

Contient : Sulfites
Contains : Sulphites

Vin rouge-Red wine
Produit de France
Produce of France



14,5% alc./vol.
750 ml



www.domainefontanel.fr | contact@domainefontanel.fr

