



DOMAINE FONTANEL
TAUTAVEL

Domaine Fontanel extends over 24ha in the heart of **Roussillon** and meets terroirs of Tautavel, Maury and Rivesaltes. Elodie and Matthieu, independent winemakers, offer these fruity, intense, balanced wines.

Guide Hachette 2019 elected us Winemakers of the year for Roussillon.

The permanent reflection on the care given to the vines and the respect for biodiversity is certified by the « High Environmental Value label [HVE] » for sustainable management.



WHITE & ROSÉ WINES



Amae | Côtes Catalanes Blanc

Fresh and subtle. Peach and green almond aromas. Roussanne & Grenache blanc - light aging in barrels.

With white meat or fish with creamy sauce, exotic dishes (Indian, Thai), marinated salmon, cheese.

Gold Medal - Concours des Vignerons Indépendants
★ Guide Hachette 2027
17/20 Jancis Robinson (2023)



Initium | Côtes Catalanes Blanc 100% Viognier

Round & fruity. Apricot and peach aromas.

With scallops, crustaceans, grilled fishes & for aperitive.

★ Guide Hachette 2027



Initium | Côtes du Roussillon Rosé

Fruity and structured rosé. Syrah & Grenache gris.

With crustaceans, exotic dishes, Mediterranean dishes, barbecue...

L'Ancêtre | Rancio Sec (50 cL)

6 years-aged wine in an oxidative environment : in the open air, in unfilled oak barrels. Grenaches blancs & gris. Aromas of nuts, dried fruits, coffee, ...

With refined cheeses & hams, anchovies. At the end of the meal, instead of a digestive...

★ Guide Hachette 2025
18/20 Le Point Magazine



RED WINES



Hominus Sapanius | Côtes Catalanes Rouge

Light & spicy, red berries aromas.

With grilled or stewed meats.

★ Guide Hachette 2026



Initium | Côtes du Roussillon Village

Round & fruity, aromas of murberries with a fresh mineral hint. Carignan 50% (& Syrah-Grenache).

With grilled or stewed meats. With red meats.

89/100 Decanter World Wine Awards
92/100 Andreas Larsson (2020)
16,5/20 Jancis Robinson (2020)



Cabanac | Côtes du Roussillon Villages

Full-bodied, generous, and rounded, with notes of ripe fruit, red fruit brandy, licorice, and leather, supported by fine tannins.

With stews and grilled red meats.

93/100 Andreas Larsson
★★ Guide Hachette 2023

NEW !



Arrels | Maury sec

Fine and silky wine, bright cherry aromas with hints of spices. Grenache noir (70%) & Mourvèdre.

With duck breast, red meat or spiced dishes.

★ au Guide Hachette 2027
16/20 Jancis Robinson



Cistes | Côtes du Roussillon Villages Tautavel

Dried fruit and hints of herbs on the nose. Round but energising on the palate . Syrah & Grenache noir. Aged in oak barrels.

Grilled or stewed lamb, marbled meat, game.

★★★❤ au Guide Hachette 2027
90/100 Decanter World Wine Awards

AVAILABLE IN MAGNUM (1,5L)



Priuré | Côtes du Roussillon Villages Tautavel

Intense aromas of blackcurrant, blackberry, tobacco, and toast. Elegant on the palate, highlighted by a fine mineral note and silky, well-integrated tannins. 80% Syrah, 20% Mourvèdre. Barrel-aged.

Pair with beef or duck breast.

Médaille d'or du Concours des Vignerons Indépendants
94/100 Andreas Larsson

AVAILABLE IN MAGNUM (1,5L)

FORTIFIED WINES



L'Âge de Pierre | Muscat de Rivesaltes

Fresh & fruity. Pear, apricot and white flowers aromas.

Aperitif; with foie gras; for deserts with fruits or custard.

★ Guide Hachette 2027



Maury Grenat

Subtle and voluptuous. Aromas of black cherries, strawberry & fig.

Aperitif; with blue cheese; with chocolate or red fruits deserts.

92/100 La Revue du Vin de France
17/20 Jancis Robinson
★ au Guide Hachette 2026



Rivesaltes Ambré

Complex & voluptuous. Aromas of orange peel, dried fruits & nuts.

Aperitif; with refined cheese: deserts with almonds or nuts. To sip at the end of a meal.

★ Guide Hachette 2026
16,5/20 Jancis Robinson



Rivesaltes Ambré 2008 (50cl)

All in finesse, its aromas of candied orange peel, vanilla and almond will accompany refined cheeses or desserts with almonds or chocolate. It is also a wine of pleasure, to sip at the end of a meal.

★ Guide Hachette 2019
16,5/20 Jancis Robinson