



DOMAINE FONTANEL
T A U T A V E L

MAURY GREMAT 2023 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
80g/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)

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T A U T A V E L

Appellation d'Origine Contrôlée
MAURY GREMAT 2023
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
Elodie & Matthieu Collet, Vignerons
à Montner - 66720 - France
12°-14° C

Contient : Sulfites
Contains : Sulphites

Produit de France
Produce of France

17% alc./vol.
750 ml

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THE WORLD OF
FINE WINE
91/100

« Concentrated wine, marked by aromas of ripe black fruits (blackcurrant, plum, cherry liqueur, stewed raspberry), spices, and dark chocolate. Generous richness and velvety, full-bodied texture, supported by beautiful freshness and a stony minerality typical of the Maury terroir. Despite its sweetness, it retains excellent balance thanks to lively acidity and fine tannins that bring depth and length. An intense, indulgent wine built for ageing, particularly well suited to pairings with chocolate. WOFW » [2022]



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