



F O N T A R È C H E

Cuvée Vieilles Vignes 2018 AOP Corbières

- 40% Mourvèdre
- 35% Syrah
- 25% Carignan

*4 TRADITIONAL VARIETIES IN THEIR PUREST EXPRESSION,
WITHOUT OAK*

Age of the vines: > 30 years
Soil: Gravel/clay
Average yield: 40hl/ha

Harvest dates:

Syrah	16 September
Carignan/Grenache	26 September
Mourvèdre	5 October

Vinification:

Mourvèdre, Syrah:

De-stemming of the harvest, then careful crushing
Alcoholic fermentation at a temperature of 28°C for 14 days.
“Cap” work, with pumping-over and releases
De-vatting, pressing, separating pressing juices
Malolactic fermentation

Carignan:

Vatting - in whole bunches
Vinification - carbonic maceration
Fermentation in CO₂-saturated atmosphere with static vatting time of 9 days. Desired temperature of 30°C at fermenting starter.
Pressing and blending run and press
Malolactic fermentation

Maturing: In stainless steel vats

Tasting notes: Garnet-red colour
Delicious aromas of dark berries and sweet spices.
Fresh and dense in the mouth, structured around elegant tannins and marked by black fruits with a certain mineral quality. The finish is balanced, ethereal, and bursting with bright fruit aromas.
We recommend a serving temperature of around 14-15°C.

Gastronomy:

Grilled wild seabass, skin on, stuffed with fennel
Pork cheeks in beer
Mature Munster cheese

Can be aged: 5 years

Alcohol: 14,0 %vol – Total acidity 3,10 g/l