



Collection **FONTANET**



HISTORY:

Located in the south of France, Languedoc Roussillon is the largest vineyard in the world. The clay-limestone soil is very stony and benefits from a dry climate in the summer which limits yields.

Very careful attention is paid to the quality of the grapes whilst still on the vines and during the harvest. In order to give the product a favorable start from the beginning, it is very important to avoid crushing the grapes which could lead to early fermentation. Each grape variety is vinified separately. Controlled fermentation temperatures, regular tasting and analysis and careful blending help to maintain and to improve the quality of the wines.

GEOGRAPHY: South of France

CLIMATE: Mediterranean

SOIL: Gravel, clayey-limestone

VARIETALS: The collection is composed of three colours.

TASTING NOTES

RED: Grenache, Carignan, Syrah

Aromatic wine, distinguished by its suppleness, richness and length on the palate. Wonderful accompaniment for rice and pasta dishes, cold meats, grilled meats or meat in sauces, game and cheeses. Best served slightly chilled at 14°C.



ROSÉ: Grenache, Syrah, Carignan, Cinsault

Beautiful salmon colour robe with delicate floral aromas. Enjoyed for its fullness and silky texture. The ideal accompaniment for all meals, but can also be enjoyed as an aperitif, as well as to accompany Asian or exotic cooking. Best served chilled at 11°C.

WHITE: Grenache Blanc, Sauvignon, Colombar

Wonderful colour with hints of gold. Delicate fruity and floral notes. Goes nicely with seafood and shellfish, grilled fish or in sauce. Best served chilled at 10°C.



CAVES LANGUEDOC ROUSSILLON

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