





Languedoc, Château Fontarèche, Tradition, AOC Corbières, Blanc

AOC Corbières, Languedoc-Roussillon, France

Château Fontarèche, owned by the De Lamy family since 1957, is located in the Languedoc region, several kilometers far from Lézignan-Corbières. The estate makes a perfect square of 145 ha formed around the Château, which are under the appellation Corbières and Pays d'Oc, on a soil composed of pebbles stones: 17 grape varieties are cultivated in the vineyard. Experienced winemaker Vincent Dubernet was also managing Abbaye de Fontfroide prior to Château Fontarèche.

PRESENTATION

Vermentino as a conductor!

Vines sink their roots into Graves soil, rich in pebbles

WINEMAKING

The grapes are pressed after de-stemming.

Aged in vat and oak during 12 months.

VARIETALS

Vermentino 50%, Grenache blanc 30%, Sauvignon blanc 10%, Viognier 10%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°/54°F

AGEING POTENTIAL

2 to 3 years

TASTING

Pale yellow with green reflections, a powerful and fresh nose on the white fruit, subtly tropical, tinged with a fine minerality. A fresh and greedy mouth, with the fruits of the nose which resonate on a long finish where a duality is expressed between the freshness of the wine and the sweetness of the fruits.

FOOD PAIRINGS

Iberian pork charcuterie: jamon jabugo, lomo Tuna or swordfish sushi

Moroccan-style chicken breasts with candied lemon and olives.

