



Languedoc, Château Fontareche, Tradition, AOC Corbières, Red

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

Fruit and freshness, modernity and tradition.

WINEMAKING

The grapes are destemmed before fermentation takes place at a temperature of 28° C for 12 days with daily pumping over for maximum color and flavor extraction. Rack and return is performed twice at the end of the fermentation to completely dissolve the cap and soften the tannins.

AGEING

Malolactic fermentation and aging takes place in stainless steel to preserve the vibrant fruit character.

VARIETALS

Carignan 45%, Grenache noir 35%, Syrah 20%

GM: NO

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

SERVING

16°C/60F

AGEING POTENTIAL

2 to 3 years

TASTING

Garnet color with purple reflections.

Nose of fresh spices and red fruits (redcurrant).

The mouth is ample, built on silky tannins.

The freshness of the mouth resonates with the fruit on a long finish, tinged with a fine minerality.

FOOD PAIRINGS

Sautéed pork with black mushrooms Just grilled Catalan sausage Tome de Savoie 40%.



