





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

It was in 1682 that Château Fontarèche was bought by Pierre Mignard from the Archdiocese of Narbonne. The De Lamy family represents the 9th generation at the head of this great thousandyear-old estate.

TERROIR

Gravel clay soil

IN THE VINEYARD

35 hl per hectare yield.

WINEMAKING

Traditional maceration for Mourvèdre and Syrah, with crushing and destemming. No sulfites added during vinification.

Carbonic maceration (whole bunches) for Carignan and Piquepoul Noir

AGEING

Aged for 12 months: 30% in stainless steel vats, 70% in new French oak barrels and 1 wine.

VARIETALS

Carignan 45%, Syrah 35%, Mourvèdre 10%,

GM: NO

not contain milk or milk-based products.

SERVING

60F

AGEING POTENTIAL

5 to 10 years

TASTING

Bright ruby ??color.

The nose develops mixed aromas of black fruits and spices. The woody fragrances are fresh, slightly roasted. The attack is frank and ample, followed by a tasty mouth offering a nice tension. The fresh aromas of black fruits are dressed in delicate toasted notes. The tannins are fine and delicately structure the mouth. The finish is long, on a pleasant freshness, opening this wine to audacious gastronomic combinations.

FOOD PAIRINGS

Grilled Iberian pork pluma Veal rice with morels





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