





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

Syrah and Piquepoul noir in a virtuoso duo.

TFRROIR

The Piquepoul Noir carries this wine with remarkable audacity. This forgotten and centuries-old grape variety asserts its Mediterranean roots with its freshness and incomparable aromatic

The Syrah, from a plot giving the grape variety a relatively late maturity, expresses itself in power and elegance, without overdoing it.

IN THE VINEYARD

40 hl per hectare yield.

WINEMAKING

Piquepoul Noir is vinified in whole bunches, with its stems, with the goal of having a fermentation

Syrah and Mourvèdre are traditionally vinified after careful crushing and destemming.

AGEING

Ageing in bottle.

VARIETALS

Syrah 35%, Piquepoul 35%, Carignan 15%, Mourvèdre 15%

GM: NO

not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

The nose develops on notes of liquorice and black fruit (blackcurrant). The mouth, fresh and long, is built on tannins for the moment very present, but elegant. They give the wine a good density as well as an interesting aging potential. Aging in the bottle will gently evolve these tannins towards even more finesse. Many surprises to come on this wine which speaks of our Languedoc origins.

FOOD PAIRINGS

Boeuf bourguinon, meats, poultries, blue cheese.



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