



# Vignobles du Languedoc

BRUNOLAFON  
wine selection



## Languedoc, Château Fontareche, Pierre Mignard, AOC Corbières, Rouge

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

Blend of the great grape varieties of the South of France, with a great ageing potential.

### WINEMAKING

Syrah, Mourvèdre : crushed and destemmed at a temperature of 28°C (82°F)

Carignan: carbonic maceration

### AGEING

60% of the wine is aged in French oak barrels

40% is aged in stainless steel vats

### VARIETALS

Carignan 40%, Syrah 35%, Mourvèdre 20%,

Piquepoul 5%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

### SERVING

16°C/61°F

### AGEING POTENTIAL

3 to 5 years

### TASTING

Intense dark ruby color, almost black.

The nose is powerful, mixing warm spices and toasted, roasted fragrances. Notes of black fruit in the back, that brings delicacy and delicacy.

The attack is frank, tinged with a freshness that will accompany the entire tasting. The rich and harmonious mouth reveals a nice fruit which resonates pleasantly with the empyreumatic notes. The whole is perfectly balanced, structured by elegant tannins.

### FOOD PAIRINGS

Veal sweetbreads with mushrooms and

matured Picanha d'Angus cream

Ewe's tomme.

