



# Vignobles du Languedoc

BRUNOLAFON  
wine selection



## Languedoc, Château Fontarèche, Picapolle, 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

Piquepoul Noir is a grape variety whose written traces can be found as early as the 16th century in Languedoc and the Rhône Valley and it is probably much older.

It almost disappeared from the vineyards during the Phylloxera crisis at the beginning of the 20th century.

Pure Mediterranean and of late maturity, it is an asset in the blends.

This cuvée with a high proportion of Piquepoul Noir is a rare highlight of this magnificent grape variety.

### TERROIR

2 neighboring plots on gravels.

Piquepoul noir: Plot of the 1st square of 4 hectares, planted in 1993

Carignan: Plot of the 2nd square of 5 hectares, planted in 1982

### IN THE VINEYARD

40 hl per hectare yield.

### WINEMAKING

Traditional fermentation in whole bunches of 2 grape varieties (Carignan at the bottom of the tank).

Malolactic fermentation.

8 months ageing in stainless steel tanks.

### VARIETALS

Piquepoul 70%, Carignan 30%

### SERVING

60F

### AGEING POTENTIAL

3 to 5 years



## TASTING

Light garnet red color, in connection with a modestly colored grape berry.

On the nose, you can clearly perceive the aromas of carbonic maceration, with notes of blackcurrant enhanced with green pepper and mint. The mouth presents an astonishing roundness, with a fresh attack. The palate is structured around lively tannins which gain in softness on a finish tinged with red fruits and spices on the nose.

## FOOD PAIRINGS

Grilled Iberian pork pluma

Veal rice with morels

