



Vignobles du Languedoc

BRUNO LAFON
wine selection



Château Fontarèche, Vieilles Vignes, AOP 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

Syrah as the keystone, Piquepoul Noir as an enhancer.

The term Vieilles Vignes relates to Carignan and Piquepoul Noir whose average age is over 30 years.

WINEMAKING

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

Carignan, Piquepoul Noir : carbonic maceration

Aged in stainless steel tank

VARIETALS

Carignan 40%, Syrah 35%, Mourvèdre 20%, Piquepoul 5%

SERVING

60F

AGEING POTENTIAL

3 to 5 years

TASTING

Garnet red colour.

The intense nose presents aromas of black fruits and sweet spices. The attack is frank and ample, giving the wine a fine gastronomic presence. The mouth is full, with an aromatic freshness. The Syrah gives to this wine a fruitiness, and the delicate tannins that structure the palate reveal the original and remarkable tannic signature of the Piquepoul Noir. The finish is fresh and greedy, giving the possibility to enjoys this wine by itself as well as with a meal.

FOOD PAIRINGS

Wild sea bass, grilled with scales, stuffed with fennel Pork cheeks with aged Munster beer.

