



Domaine de Fontsaainte

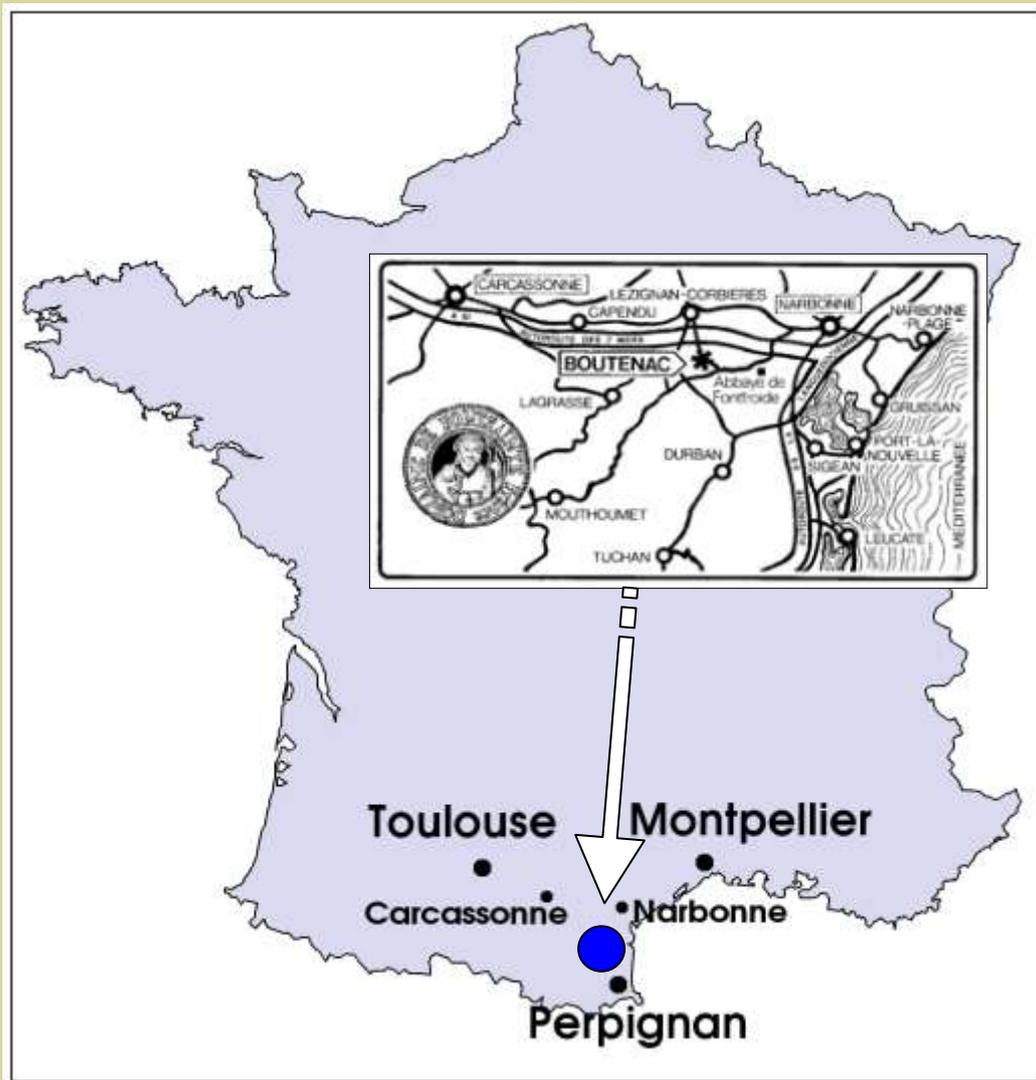


Corbières Pioneers

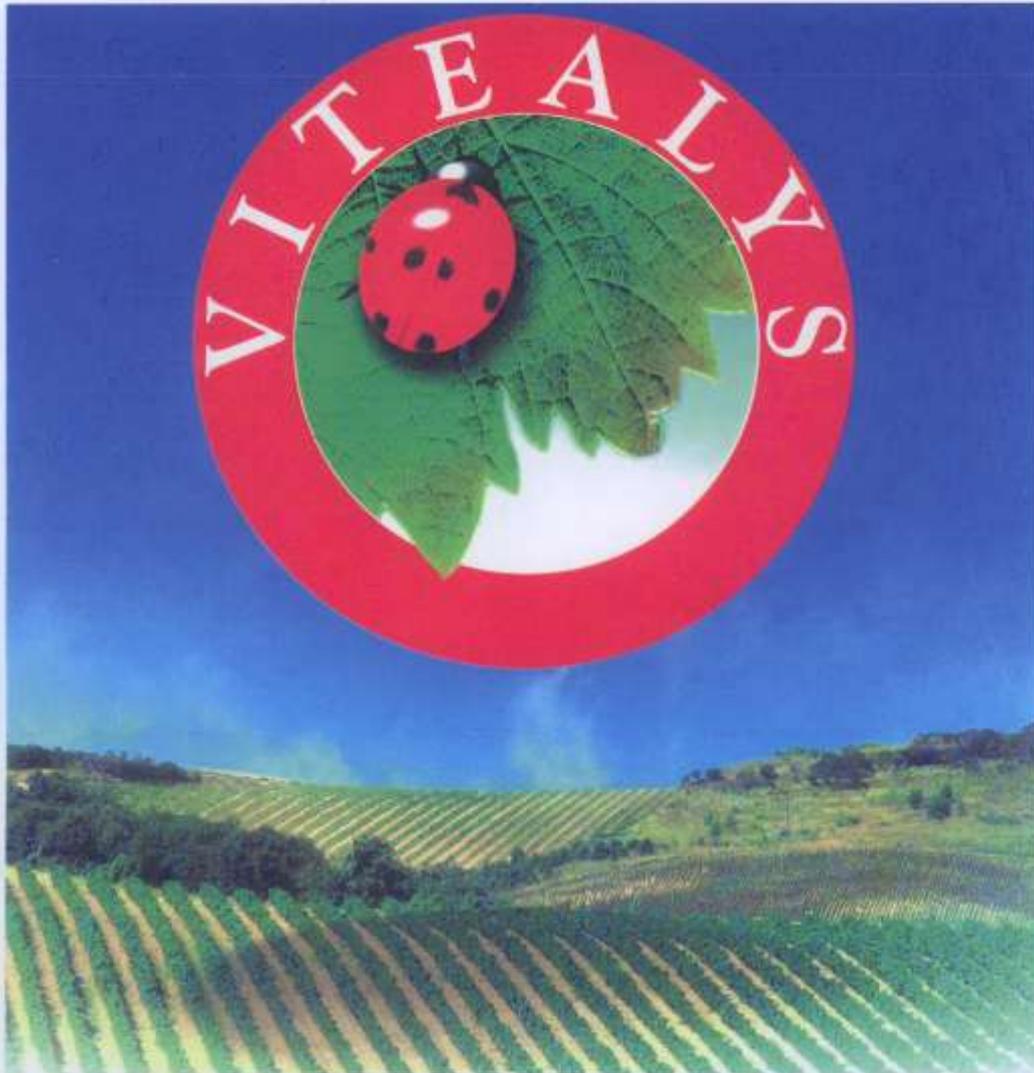
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Viticulture Raisonnée Contrôlée

NOM : *LABOUCARIE* PRENOM : *BRUNO* N° ADHERENT : *904 182*
ADRESSE : *DOMAINE DE FONTSAINTE M200 BOUTENAC*



**BUREAU
VERITAS**

ATTESTATION de RECONNAISSANCE

BUREAU VERITAS atteste qu'il a procédé auprès de :

**DOMAINE DE FONTSAINTE
LABOUCARIE Bruno
Domaine de Fontsaïnte
11200 BOUTENAC**

à une évaluation en vue de la Reconnaissance de sa conformité avec :

- le cahier des charges VITEALYS®
- VITICULTURE RESPECTUEUSE ET CONFORME
Volet technique Décembre 2010 – quatorzième version

Le résultat de cette évaluation étant satisfaisant, l'Attestation de Reconnaissance :

n° BV / 015-53-18 / RE

valide jusqu'au 08 décembre 2012 a été délivrée*

Pour BUREAU VERITAS

Vincent du RIVAULT
Responsable Régional

A Cestas,
le 08 décembre 2011

* Sous réserve du respect des conditions du maintien de la présente attestation.

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Several centuries of passion :

Generations



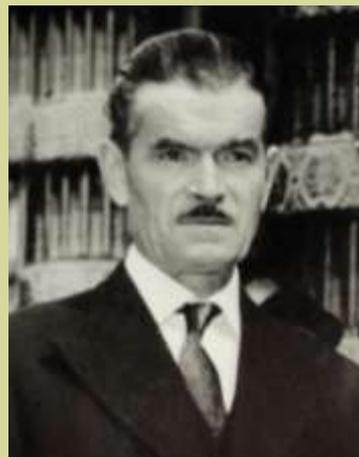
M. Berthomieu (1800)



Alphonse Laboucarié (1870-1947)



Aimé Pauc (1883-1970)



Paul Laboucarié (1903-1982)



From 1931 to nowadays

In the 'Golden Crescent' :

Fontsainte



Domaine de Fontsainte is located in the heart of the famous Corbières 'Golden Crescent' - one of the most beautiful and beneficent terroir of the Corbières appellation.

With his South, South-East orientation and his intensely sunlight, half-hill Vineyard of Fontsainte is protected from the cold North-West winds by a 500 ha (1235 acres) pine-tree forest.



On the top of the Boutenac village's landscape, the domain provides an exceptional panoramic view.



Fontsainte's Vineyard reaches 90m (98,42 yards) in altitude, it takes advantage of an unexposed environment (very far from industrial or urban developments) and of an alternating Mediterranean and Oceanic influences for the climate.

Roman artefacts found on the domain - like the bronze coin stamped by the head of Marcus Agrippa (25 B.C.) which decorate our etiquette of the Centurion wine - certify historic roots of Fontsainte : a Roman officer created the domain around a thermal spring.



In the 'Golden Crescent' :

Fontsainte



Yves Laboucarié established Fontsainte in its current incarnation in 1971 - though his family's links to winemaking in Boutenac date to the 17th century.

He inherited vines, bought parcels and became a Corbières pioneer of quality - being among the first to practice carbonic maceration, harvest by hand, and age wines (using 600-litre casks).

His Gris de Gris and La Demoiselle are Corbières benchmarks.



Yves Laboucarié -
Aviator and pioneer

As early as 1978, French President Valery Giscard d'Estaing was entertaining guests at the Elysée Palace with Laboucarié's award-winning Fontsainte wines.

Since 1995, son Bruno has taken charge. He's re-equipped the cellars, replanted parcels, and upped the quality with his own wine : Centurion.



Bruno Laboucarié talks of how to make great wine :



Interview

Q-Fontsainte is described as a "top domaine"... why?

A-We have been described like that because of this saying: "great wines are made in the vineyard" - everything depends on the quality of grapes. So for me, harvest is the most exciting moment, it is when I know how great the vintage will be.



Q-Can you describe your mission?

A-My mission consists in highlighting nature's generosity. In the vineyard, that means working with the nature in a viable way and in the same time respecting her capriciousness - ultimately, nature decides the greatness of each vintage. In the cellar, that means mastering the methods is the best way to allow us to express the character of our vines and our unique soil.



Q-What secrets do you apply to make exceptional wines?

A-First, you must see the land through your ancestors' eyes - and apply what you've learned from them. Secondly, you must not copy - authentic inspiration only comes from an understanding of possible affinities between this particular soil, the grapes varieties and the appropriate cellar practices.

Q-Is your mission accomplished?

A- Each year is a new mission. My father accomplished many missions - restructuring the vineyards, introducing carbonic soaking (maceration), developing new wines like the "Gris de Gris" and "La Demoiselle" - now it's my turn to innovate. Vineyard replanting is on, including new Syrah parcels, and new cutting methods are adopted. In the cellar, I optimize the fermentation by controlled temperatures techniques and I experiment different types of growing with barrels in our new ageing cellar. Our mission will never be accomplished – every action raises new questions, consumers' tastes change, we must innovate...

A variety of different grapes makes :

The Vineyard



Vineyard - La Demoiselle, Les Oliviers, Le Four, Le Petit Nice...

Fontsainte is composed of many vineyard parcels, each with its own particularities. The most famous is La Demoiselle (the official geological survey name), which gives its name to our wine La Demoiselle - its Carignan vines celebrated their 100th birthday in 2004.



Fontsainte's diversity of parcels allows us to maximize the affinities between soil type, aspect, micro-climate and grape variety - to make great terroir wines. Recent replantings - including Syrah, Mourvèdre and Grenache Gris - have all benefited from exhaustive geological studies of Fontsainte's various parcels' soil structure.

Vineyard work follows Vitealys specifications, with monitoring by Bureau Veritas.

A variety of different grapes makes :

The Vineyard



Bruno Laboucarié explains what Fontsaïnte's unique *terroir* adds to the special character of our wines : "early morning - in early summer - there's an aroma in the humid air, warming the vineyard, of pine resin and pollen, cistus in flower, rosemary, thyme, spicy *garigue* heath, and woodland undergrowth."

Asked what this tastes like in the glass, the usually loquacious Bruno is silent: "that's the indescribable flavour that makes our wines special."



Fontsaïnte - at a glance

- Surface area : 65 hectares (La Demoiselle - 5.8 ha)
- Grape varieties : Old Carignan (57% 70 years old), Grenache Noir et Gris (20%), Syrah (10%), Mourvèdre (10%) et Cinsault (3%)
- Soil : Silica-clay-limestone; gritty with some pudding stones.
- Altitude : 95 metres
- Aspect : South, south-east

Modern does not rhyme with technology :

The vinification cellar



Innovation is a tradition at Fontsaïnte. We were among the first to practice carbonic maceration (vinifying whole grapes) and barrel aging. For us, innovation means looking forward - with thermo regulated 150 hl stainless steel vats (right) - and backward - with traditional 200 hl cement vats, whose thermo stability is legendary. But more important than our equipment is how we use it.



For example, every possible operation is gravity-fed - in fact, we designed the cellars to incorporate this advantage. Ours are not technology-driven wines: the equipment helps us express our terroir, our grape varieties, our judiciously managed vineyards, and what nature accords us.

Vinifications at Fontsaïnte are a collaborative effort. Our oenologue, Claude Gros, is with us at every stage - with his advice, we continue to develop a better understanding of how to extract the best from our grapes.

The Cellar



In 2004, we built an 800-barrel capacity aging cellar with temperature, air purity and humidity controls - we currently have 200 French oak barrels in use.

The new facility improves our ability to experiment with barrel aging - to discover the optimal conditions for maturing our wines by trying out different staves.



However, we're no strangers to barrels - we pioneered their use in the Corbières - and we have nearly 35 years of experience with them.

The attractive new cellar also expands our capability to welcome visitors to the domain.

We intend to use the facility as our shop window, as a place where we can share with visitors our passion for winemaking.

Fontsainte's Wines



Our wines are the product of strict vineyard practices and judicious oenological work. To achieve low yields and concentrated fruit, we practice: rigorous pruning and trellising; green harvesting; manual picking at optimal maturity using small crates; careful selection of grapes. In the vinification and maturing cellars, consultant oenologist Marc Dubernet advises on the best methods to extract the aromas and flavours carefully nurtured in the vineyard. This involves: gentle pressing, temperature-controlled vinifications, gravity-fed operations, atmosphere-controlled cellar aging, and domain bottling.

Gris de Gris

A Corbières original! Elegant and aromatic - from five grape varieties including selected Grenache Gris (valued for its small, concentrated berries).



Domaine Rouge

A hand-crafted expression of our Boutenac terroir - an authentic Font-sainte cru whose red fruit aromas to benefit from additional Syrah parcels in 2005.



La Demoiselle

"Made in Font-sainte" since 1973 from a single parcel that celebrated its 100th birthday in 2004 - old vines, low yields, very concentrated fruit.



Clos du Centurion

Born in 1999 from carefully selected vines from Font-sainte's best vineyard parcels - our new flagship wine with a strong image, signed Bruno Laboucarié.



Fontsainte's Wines :

Medals et Awards



Concours Général Agricole Paris:

- Clos du Centurion 2005 - Gold Medal 2007
- Gris de Gris 2004 - Silver Medal 2005
- La Demoiselle 2001 - Silver Medal 2003
- La Demoiselle 2000 - Gold Medal 2002
- Clos du Centurion 1999 - Gold Medal 2001
- Gris de Gris 2000 - Gold Medal 2001
- Gris de Gris 1999 - Silver Medal 2000
- Gris de Gris 1998 - Bronze Medal 1999



Concours des Grands Vins de France (Le Salon des Vins de Mâcon):

- La Demoiselle 2006 - Gold Medal 2007
- La Demoiselle 2003 - Bronze Medal 2006
- Gris de Gris 2006 - Gold Medal 2007
- Gris de Gris 2005 - Gold Medal 2006

Concours Interprofessionnel des Grands Vins de Corbières:

- Domaine Rouge 1998 - Gold Medal 2000

Commentaires :

Robert Parker

- La Demoiselle 2005 - 89 points
- Domaine Rouge 2005 - 88 points
- Domaine Rouge 2003 - 86 points
- La Demoiselle 1999 - 88 points
- La Demoiselle 1998 - 88+ points
- Domaine Rouge 1998 - 86 points
- Gris de Gris 2004 - 87 points

Guide Hachette

- Gris de Gris 2001 – one star 2003
- La Demoiselle 1999 – one star 2002
- La Demoiselle 1996 – two stars 2000

Fontsainte's Wines :

Gris de Gris



Soil	Silica-clay-limestone; gritty and gravelly with some pudding stones.	
Grapes	70% Grenache Gris and Grenache Noir; 10% Mourvèdre; 10% Carignan; 10% Cinsault.	
Vinification	A rosé bled from the vat. The grapes are harvested by hand and kept whole. After a natural settling of the juice for 24 hours, the alcoholic fermentation takes place at 18°C for 35 days. The malolactic fermentation is of course blocked and the wine rests for 1 month before bottling, preserving all the freshness and intensity of its aromas.	
Eye	A crystalline salmon colour with superb amethyst tints. Fine separate legs run slowly down the glass.	
Nose	Expressive and particularly tonic, the wine immediately gives off notes of raspberry, cherry and freshly picked strawberries - followed by exotic aromas such as pineapple and mango.	
Palate	A direct and considerable freshness - the density and richness of the fruit mingle with the superb acid vitality giving a wine with a frisson and a magnificent persistency.	
In summary	Stunningly balanced, this is an extremely appetent wine! Ideal as an aperitif with toast and crushed olives, or with wok-fried vegetables and garlic mayonnaise, grilled fish, lamb tajine, finely roasted guinea-fowl with rosemary...	
Serve at	8°C.	
Keep	Drink within 2 years to benefit most from its aromatic explosion.	
Alcohol	12,5% vol.	
Presentation	Bordeaux bottle <i>Référence blanche</i> Norma cork Case of 6 or 12 bottles laying with dividers 100 cases of 6 or 50 cases of 12 per pallet.	

Tasting Card :

Gris de Gris



DOMAINE
de
FONTSAINTE
CORBIÈRES
APPELLATION CORBIÈRES CONTRÔLÉE
Gris de Gris

Colour

Nose

Palate / Taste

Matching food and wine /
Accords Mets

Life of the wine / Aging

Comments

Fontsainte's Wines :

Domaine de Fontsainte



Soil	Silica-clay-limestone; gritty and gravely with some pudding stones.
Grapes	60% Carignan; 30% Grenache Noir; 10% Syrah.
Vinification	The grapes are picked by hand and placed whole into the vat for a temperature-controlled carbonic maceration lasting 14 days.



Eye	A sustained and very brilliant ruby colour with beautiful violet tints.
Nose	Immediate and generous with, at first, notes of fresh red fruits, such as cherries and black fruits, such as blueberries. Next, the richness develops with notes of cacao powder and a delicate touch of liquorice.
Palate	Round and concentrated attack with a balanced structure in the mouth, the tannins are delicate and the acidity luscious. Everything showcases the fruit, which follows up with a long finish.
In summary	Demonstrative of the entire Fontsainte personality, this very expressive wine is a harmonious reflection of authenticity and fruit. Ideal with a mushroom tart, grilled mullet with red fruits, yakitoris or a braised red meat...
Serve at	16°C.
Keep	Already excellent, it can be enjoyed until 2008.
Alcohol	13,5% vol.
Presentation	Bordeaux Bottle <i>Reference vert</i> Natural cork 44 x 24 Case of 6 or 12 bottles laying with dividers 100 cases of 6 or 50 cases of 12 per pallet.

Tasting Card :

Domaine de Fontainte



Colour

Nose

Palate / Taste

Matching food and wine /
Accords Mets

Life of the wine / Aging

Comments

Fontsainte's Wines :

La Demoiselle



Soil Silica-clay-limestone; gritty and gravely with some pudding stones.

Grapes 60% Carignan - 100 yrs old; 30% Grenache Noir; 10% Mourvèdre.

Vinification The whole grapes, picked over-mature (harvested in October), are placed in the vat for a 15-day temperature-controlled carbonic maceration. The wine stays in the vat for six months before being put in barrels.



Maturing 12 months in French oak barrels.

Eye Limpid and garnet-coloured, darkened by purple tints. The coloured legs run slowly and cling to the glass.

Nose The penetrating bouquet offers up a festival of aromas including jammy red fruits, vanilla pods, pepper and freshly-milled nutmeg. Emblematic notes of the *garrigue* heath mingle with this supremely harmonious ensemble.

Palate A magnificent balance is achieved between the superb and savoury tannins and the fatness and elegance of the mouth. The wine explodes on the palate and finishes at length with notes of crushed almonds.

In summary An ample wine offering much savour and distinction. Perfect with a rocket and goat's cheese salad, a breast of lamb, a carpaccio of beef, a charlotte of courgettes or assorted tempura...

Serve at 16°C.

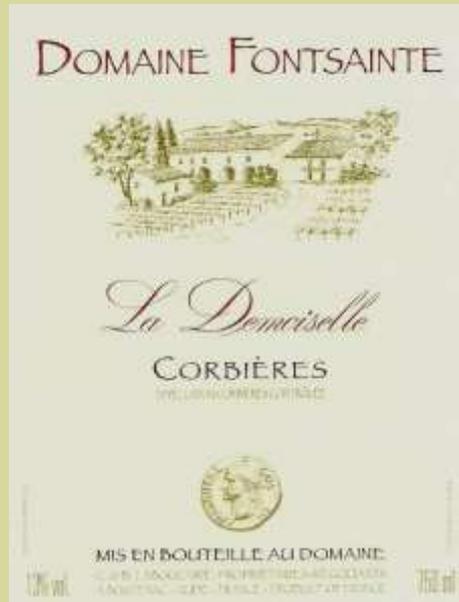
Keep A wine for laying down, it will keep its appeal for 5 year more.

Alcohol 14% vol.

Presentation Bordeaux bottle *Référence vert champagne*
Natural cork 44 x 24
Case of 6 or 12 bottles laying with dividers
100 cases of 6 or 50 cases of 12 per pallet.

Tasting Card :

La Demoiselle



Colour

Nose

Palate / Taste

Matching food and wine /
Accords Mets

Life of the wine / Aging

Comments

Fontsainte's Wines :

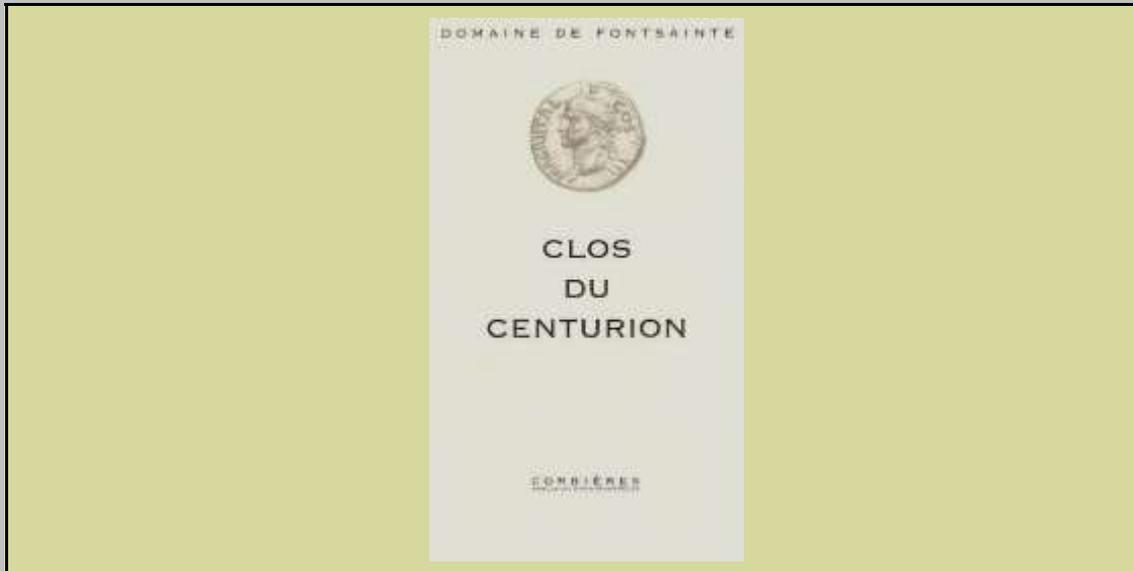
Clos du Centurion



Soil	Silica-clay-limestone; gritty and gravelly with some pudding stones.	
Grapes	60% Carignan - 70 yrs old; 30% Grenache Noir - 10% Syrah.	
Vinification	The grapes, which come from 4 micro-parcels (representing 4 ha in total) are hand-picked, selected and placed whole into the vat for a temperature-controlled anaerobic carbonic maceration lasting 17 days. Pressing is slow and delicate. The wine stays 6 months in the vat before being placed in barrels.	
Maturing	12 months in French oak barrels. Then finishing in the bottle in the domain's cellars before being sold.	
Eye	Dark and almost opaque purple with ink-coloured tints. The thick legs slowly run down the glass.	
Nose	Opulent and richly complex: aromas of cherry jam at first, followed by caramelised apples and spices such as vanilla and cinnamon. Next come notes of freshly grilled almonds and cacao pods.	
Palate	Warmly rich and vivid in the mouth. The elegant tannins and the density of the fruit combine voluptuously, giving a perfect balance. Great elegance is completed at length with notes of torrefaction and pine resin.	
In summary	Such a high-quality wine merits a dish to match its standing, such as carefully prepared game, or a braised tournedos... And don't hesitate to serve it with cheese, like a Saint-Marcelin or a perfectly mature Brie de Meaux!	
Serve at	16°C.	
Keep	A wine for laying down par excellence, it will improve for 10 years more.	
Alcohol	14,5% vol.	
Presentation	Bordeaux Bottle Reference Vert Natural cork 44 x 24 Case of 6 or 12 bottles laying with dividers 100 cases of 6 or 50 cases of 12 per pallet.	

Tasting Card :

Clos du Centurion



Colour	
Nose	
Palate / Taste	
Matching food and wine / Accords Mets	
Life of the wine / Aging	
Comments	

