

## DOMAINE DE FONTSAINTE



### LA DEMOISELLE

AOC CORBIÈRES

Region :	Languedoc-Roussillon
Vintage :	DEMOISELLE
Colour :	Rouge
Grape varieties :	Carignan (60%) Grenache (30%) Mourvèdre (10%)
Capacity :	75 cl

The whole, hand-picked grapes are placed in vats in which carbonic maceration lasts for 15 days at a controlled temperature, only for Carignan.

For Grenache and Mourvèdre, classic vinification under a controlled temperature.

The grape varieties are vinified separately. The blending of the 3 grape varieties is effective when the malolactic fermentation is finished.

#### FORMULATION :

Ecologically sustainable – High Environmental Value – HVE Level 3

Manual harvesting

Partial destemming, fermentation in cement vats with epoxy resin, partial carbonic maceration, malolactic fermentation, classic vinification

Blending, light filtration, traditional cork stopper

Clay-limestone, clay-gravelly soils, rolled pebbles

#### TASTING :

**oEye:** the limpid colour is a dark garnet with purple hues

The coloured teardrops run slowly and cling to the glass.

**o Nose:** the bouquet, penetrating, offers an aromatic festival in which we can distinguish candied red fruits, vanilla bean, freshly ground pepper and nutmeg

With this very harmonious whole, the emblematic notes of garrigue are mingled

**o Palate:** A magnificent balance is achieved between the superb and savoury tannins and the breadth and elegance of the palate.

The wine explodes on the palate and finishes at length with notes of crushed almonds

#### SERVICE :

**Serving Temperature:** between 16° and 17°

**Storage:** between 8 and 10 years

#### FOOD AND WINE PAIRINGS :

Red meats, game, goat's cheese, cheese with character, leg of lamb