



## DOMAINE DE FONTSAINTE

### ROUGE TRADITION

AOC CORBIÈRES

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

Carignan is picked by hand, and the grapes are put in vats and subjected to carbonic maceration under controlled temperature for 14 days. Grenache and Syrah are destemmed.

Classic vinification under controlled temperature.

The grape varieties are vinified separately.

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

The wine rests for 6 months in a vat before bottling.

#### FORMULATION :

Ecologically sustainable – High Environmental Value – HVE Level 3

Manual and mechanical 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 :

o **Eye** : sustained, the colour is a very brilliant ruby with beautiful purple nuances.

o **Nose** : immediate and generous, the nose opens with notes of fresh red fruits such as bigarreau cherry, and black fruits such as blueberry, then it is enriched with a hint of cocoa powder and a delicate hint of liquorice.

o **Palate**: round and concentrated from the start, this wine develops a balanced structure on the palate, present but delicate tannins and a tasty acidity, all of which highlights the fruit so well that it lingers on for a long time at the end.

#### SERVICE :

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

**Storage:** 5 years

#### FOOD AND WINE PAIRINGS

Charcuterie, grilled fish, red meats, beef bourguignon, cheeses