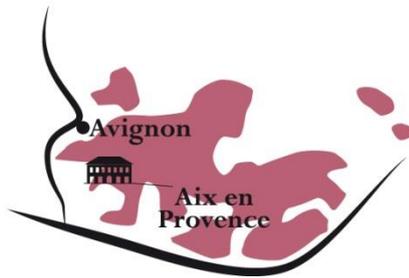


CHÂTEAU FONTAINE

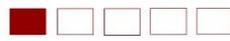
AOP CÔTES DE PROVENCE

PROVENCE

1752
SIGNATURE
WINES



Sweetness:



Fruitiness:



Its specific grape variety mix (Grenache 60% Syrah 30% Cinsault 10%) gives Château Fontaine its personality.

Domaine:

Chateau Fontaine is located in the Côtes de Provence Pierrefeu area. The region's climate still benefits from the effects of the Mediterranean Sea, with the inland regions influenced by a more continental climate. Differences in temperature remain moderate. The spring and summer months are quite hot. The altitude of the vineyards remains below 400 meters.

Terroir:

The vineyards of this "terroir" are located at the western edge of the Permian bedrock depression. The border is formed to the south by the slopes of the Massif des Maures mountains, and to the north by the limestone plateaus of the Var midlands.

Vinification:

After harvesting next comes the pressing of the grapes, which are stabilized in the cold for 1 week. Then starts the fermentation which is also done in cold conditions, between 16° and 18°C at a slow pace to allow all the aromas to be kept in the wine.

Tasting notes :

Our wine presents a beautiful grapefruit hue. Its nose is intense on tropical fruits. The palate is full, fresh and long on a citrus finish.

Food Pairing :

Château Fontaine is a perfect accompaniment for your salads, fish or grilled meats.

