Ch. de Fontarèche 2017 Corbières Rosé Tradition

Region Aude Color Rosé Alcohol by Volume 13.5 Acidity 3.35 Residual Sugar 0 Closure Screw-top Annual cases produced 7466 cases Varieties 60% Picpoul Noir, 20% Grenache, 20% Syrah The grapes are picked before daybreak so as to destem, crush and then vat the grapes at below 15° C. Maceration, which lasts around two hours, is not only aimed at Destemming Complete Fermentation vessel Stainless Steel Fermentation duration 20 days Aging method Stainless Steel 100% Aging duration (months) 2 months Filtered? Yes Fining agents Isinglass Yeast Cultured Lees Contact or Stirring No Malolactic No Added Sulfur Yes, 30mg/L Soil Type(s) Gravel Elevation (meters) 20 Vineyard Aspect South Vine age (years) 30 Vine Yields hl/ha 45 Farming practices Sustainable Vine Training Notes Cordon double 4 years training Grape Picking Machine	WineWise Code	FCF-CRS17
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Alcohol by Volume Acidity 3.35 Residual Sugar 0 Closure Screw-top Annual cases produced Varieties 60% Picpoul Noir, 20% Grenache, 20% Syrah The grapes are picked before daybreak so as to destem, crush and then vat the grapes at below 15° C. Maceration, which lasts around two hours, is not only aimed at Destemming Complete Fermentation vessel Stainless Steel Fermentation duration 20 days Aging method Stainless Steel 100% Aging duration (months) Filtered? Yes Fining agents Isinglass Yeast Cultured Lees Contact or Stirring No Malolactic No Added Sulfur Yes, 30mg/L Soil Type(s) Gravel Elevation (meters) Vine age (years) Vine Yields hl/ha 45 Farming practices Sustainable Vine Training Notes Cordon double 4 years training	Subregion	Aude
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Vine age (years) 30 Vine Yields hl/ha 45 Farming practices Sustainable Vine Training Notes Cordon double 4 years training	Elevation (meters)	20
Vine Yields hl/ha 45 Farming practices Sustainable Vine Training Notes Cordon double 4 years training	Vineyard Aspect	South
Farming practices Vine Training Notes Sustainable Cordon double 4 years training	Vine age (years)	30
Vine Training Notes Cordon double 4 years training	Vine Yields hl/ha	45
	Farming practices	Sustainable
Grape Picking Machine	Vine Training Notes	Cordon double 4 years training
	Grape Picking	Machine

Notes from the producer:

Grape variety (Picpoul Noir) from middle age and unique in the world.

The first mention of Fontarèche can be found in a deed dated 984, in which Sieur ERMENGAUD, the Archbishop of Narbonne, granted someone named Sifrède 'the smallholding known as Fontareche with the tower that is there, except for the church and ecclesiastical elements' as an honorary fiefdom.

He would feed sixteen knights every year.

In 1201, the Archbishop of Narbonne commissioned a moated fortress in Fontarèche. Towards the late 17th century, Fontarèche acquired the status of a 'specific seigneury' and became the property of nobles.



WineWise Notes:

When was the last time you had a wine based on 50% of Picpoul Noir? This rarity lends a mysteriously exotic aromatic tone to the more familiar fruity qualities of Syrah and Grenache, which make up the wines balance. The 2016 vintage sold out ion a flash last year. We bought more of the amazingly tasty 2017. Snap it up!

We have had our eyes on this ancient estate for several years now, and could resist its allure no longer after tasting this impressive collection of wines from 2016. With a history dating back to the tenth century, the current domaine consists of 200 hectares that encircle a fortress constructed in the 12th century. It has been in the ownership of the Comte de Lamy's family for nine generations, but there is nothing remotely antique about the methods they now employ. The 145 hectares planted to vine lie equally in Corbiere's appellation and the surrounding IGP's. The multiplicity of terroirs in this expansive terrain enables them to grow no fewer than 17 different varieties, including some interlopers.

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