

Dom. Fontanel 2015 Cotes Catalanes Rouge

WineWise Code	FFN-CCA15
Country	France
Region	Languedoc
Color	Red
Alcohol by Volume	14
Acidity	medium
Residual Sugar	<2
Closure	DIAM
Annual cases produced	800
Varieties	Grenache 40 % Carignan 40% Mourvèdre 20 %
Fermentation vessel	Stainless Steel
Fermentation duration	3 weeks
Aging method	Stainless Steel 100%
Aging duration (months)	4-6
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	lees contact
Malolactic	Yes
Added Sulfur	Yes, <100mg
Vineyard Name	Pezilla
Soil Type(s)	Calcareous, Alluvial
Elevation (meters)	50
Vine age (years)	25
Vine Yields hl/ha	40
Farming practices	Sustainable
Grape Picking	Hand-Harvested

WineWise Notes:

Pierre sensibly uprooted his Bordeaux varieties that used to contribute to this wine. It is now made exclusively from 3 –7 year-old vines of true southern varieties, co-fermented to maximise the expression of terroir and given a short maceration. The result is a deep-hued, grapy wine with unexpected depth of briary, juicy fruit and a distinctly more-ish appeal. Exceptional value.

This splendid domaine goes from strength to strength, making an impressive array of modern reds and traditional vins doux naturels. Pierre Fontaneil is a painstaking grower who gives more thought to every stage of the grape-growing and wine-making process than most. A recent visit persuaded us to expand our range dramatically.



Notes from the producer:

Since 1864, five generations of winemakers have toiled to preserve the ancestral winemaking vocation and bring out the best of the special terroir of this small French area of the northern Catalan country. In 1989, Pierre & Marie-Claude FONTANEIL created the DOMAINE FONTANEL by joining the two families together. Since this date, the wines are recognized in the wine press worldwide. Since 2016, Elodie et Matthieu Collet, both food and Oenology Engineers, continue what has been built.

Elodie and Matthieu COLLET met in the north of France during their master of science studies. They have learnt about wine in Bordeaux (Château Haut-Brion), Champagne (Moët & Chandon) and Loire Valley in France. Matthieu also worked in Prince Michel Vineyard in Virginia beside Brad Hansen, Oenologist from Washington state. They are inspired by terroir and work hard on selective blends and "cuvées".

