

Dom. Fontanel 2008 Rivesaltes Ambré

WineWise Code	FFN-RAM08
Country	France
Region	Languedoc
Producer	Dom. Fontanel
Color	Dessert
Case Size	12x750
ABV	16
Acidity	low
Residual Sugar	100
Closure	DIAM
Annual production (cases)	300
Varieties	50% Grenaches Blancs, 50% Grenaches Gris
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	7 days
Aging method	Used Barrique 100%
Aging duration (months)	120
Filtered	Yes
Fining Agents	None
Lees Contact / Stirring	Yes, during 10 years
Malolactic?	No
Added Sulfur	No
Vineyard Name	Coma Ustrulls
Soil Type	Alluvial, Granite, Sedimentary
Elevation (meters)	150
Vineyard Aspect	Southwest
Vine Age (years avg)	110
Vine Yields (HL/HA)	20
Farming Practices	Sustainable
Grape Picking	Hand-Harvested
Jancis Robinson	16.5

WineWise Notes:

This stunning dessert wine is the product of 60 year-old Grenache Blanc vines, blended with Grenache Gris. The classic rancio nose is no preparation for the sumptuously concentrated palate, which shows a panoply of burnished, nutty flavours, elegantly married with oak. This is an excellent match for desserts incorporating baked fruits and nuts.

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:

A treasure from our 1908 vineyard. 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".

