



DOMAINE DE FONTAVIN VACQUEYRAS COTE DU RHONE



This is a prestigious Beaujolais Château that is fortunate enough to have some prime, well-exposed granite based vineyards in three Crus: Fleurie, Morgon, and Chiroubles. The traditional Beaujolais fermentation method is employed which, in addition to vinification of whole uncrushed bunches of grapes, also allows the wine some skin contact helping extraction of colour, tannin and flavour. This process is carried out in cement cuvees followed by maturation in large old oak foudres. These practices, together with the Château's remarkably old vines, result in full-flavoured structured but fine wine that, thanks to a not too heavy-handed approach to winemaking, allow the individual characteristics of the different crus to prevail.

TERROIR

sand soil and limestone

ALCOHOL

12%

GRAPE VARIETY

70% Grenache noir
15% Syrah
15% Mourvedre

WINEMAKING

Hand harvesting. Selective picking of grapes. Indigenous yeasts. Maceration during 18 to 20 days. Pumping over and treading. Matured 6 months in concrete tanks.

SERVICE TEMPERATURE

Room temperature

HOLDING AND PRESERVATION

5 - 7 years

TASTING NOTES

Intense purple color. Nose of red fruits : blackberry, blackcurrant. Velvety palate : the density of the fruits aromas is in harmony with the straight but delicate tannins. This wine's strenght is its balance : it is silky, elegant and long.

AWARDS

2016 : Silver medal at the "concours d'Orange"
2015 : Golden medal at the "concours de Mâcon"
2014 : Bronze medal at the "concours de Mâcon"
2013 : Golden medal at the "concours de Mâcon"
2012 : rated 89 by Jeb Dunnuck (Parker) – 90-92 by Stephen Tanzer

