

Sauvignon & Gros Manseng



History/Geography

Nadège and Sylvain Fontan are the fourth generation to take care of the family's estate in Gascogne, South-West France. Located in the towns of Noulens and Vic-Fezensac, the 80 hectares of Fontan vineyards benefit from the different terroirs to produce quality grapes. Noulens has clay soils with sand and silt elements while Vic-Fezenac is located on steep slopes of clay and limestone.

Winemaking Techniques

Once harvested, the varietal grapes are de-stalked, and undergo skin on maceration for 8-12 hours. Grapes then go through a pneumatic press before fermentation at 18°C for 12-18 days. When completed, the varietals are blended and stabilised. To maintain optimum freshness, the wine is kept in vats at 8°C until bottling occurs.

Tasting Note

Lots of Intensity on the nose with ripe peach, pear and some exotic notes of pineapple. Full, rounded mouthfeel with apricot and hints of mango, backed up by juicy grapefruit citrus.

Food Pairings

Enjoy as an aperitif or with spicy Asian cuisine.

Producer

Vignobles Fontan

Country

France

Region

IGP Côtes de Gascogne

Variety

80 % Sauvignon Blanc

20 % Gros Manseng

Typical ABV

11.5 %

Oak

None