

Côtes de Gascogne IGP Rouge

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
FONMRO	Domaine du Maubet	France	South West
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Tannat, Merlot	13%	No	Screwcap



Background

Produced and estate-bottled by the Fontan family who have been in agriculture for four generations. 30 years ago, Aline and Jean-Claude Fontan planted 80 hectares of vines. The family passion for viticulture grew and has now been passed on to their children, Nadège and Sylvain, who oversee the estate and full winemaking process. Vignobles Fontan were one of the first Gascogne estates to bottle their own wine, rather than sending it away to produce Armagnac. The area is defined by its bouldière soil - a free-draining mixture of sand, gravel and light clay which is perfect for viticulture.

Winemaking

Once harvested, grapes undergo a five day maceration process. Fermented at a temperature between 25°C - 30°C, the juices are then run off before malolactic fermentation.

Sustainability

Striving to work the vines in a sustainable way with minimal chemical intervention. The estate has recently certified with 'Agriculture Biologique' some organic plots; meaning they must work the land and production following a strict set of rules including waste management, reducing energy consumption and promoting diversity in the local eco system for future generations.

Tasting & Pairing

Plenty of ripe, supple fruit with notes of cherries and hints of blackberry.

Well matched with barbequed meat (red or white) or a cheeseboard.

Extra Information

Vegetarian, Vegan

www.vignoblesfontan.com