

Fontan Tattoo Sauvignon & Gros Manseng IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
FONSGM	Vignobles Fontan	France	South West
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc, Gros Manseng	11.5%	No	Cork



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 boubène soil - a free-draining mixture of sand, gravel and light clay which is perfect for viticulture.

Winemaking

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.

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

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.

Enjoy as an aperitif or with spicy South East Asian cuisine.

Extra Information

www.vignoblesfontan.com

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