

Fontan Tattoo Tannat & Merlot Côtes de Gascogne IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
FONTME	Vignobles Fontan	France	South West
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Tannat, Merlot	13%	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 bouldière soil - a free-draining mixture of sand, gravel and light clay which is perfect for viticulture.

Winemaking

Once harvested, the grapes are destalked and put into vats for 5 days maceration, and during this time the must undergoes a heating process to extract fruit flavour rather than tannin. Then fermentation occurs at 25 - 30°C.

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

Intense, fruity nose with sweet plummy notes and ripe blackberry. Dark, rounded fruit on the palate with hints of red cherry and violets.

Barbecued and grilled meat, goulash and cheese.

Extra Information

www.vignoblesfontan.com