

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
FONTRO	Vignobles Fontan	France	Gascogne
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
60% Tannat, 30% Merlot, 10% Cabernet Sauvignon	11%	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

Grapes are machine harvested before entering a pneumatic press. The juice undergoes decantation for 5 days before fermentation at 18°C for 12-18 days. After filtration, wine is stored in stainless steel vats to preserve freshness before bottling.

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

Pale with typical red fruit aromas, strawberry and raspberry notes. Good acidity and freshness.

Excellent as an aperitif with tapas dishes.

Extra Information

n/a