



CHÂTEAU FONTARÈCHE

Old Corbières Vines



Current Vintage: 2020

Syrah as the keystone, Piquepoul Noir as the enhancer

The term Vieilles Vignes refers to Carignan and Piquepoul Noir, whose average age is over 30 years.

VARIETAL: Carignan, Syrah, Mourvedre, Piquepoul Noir

VINIFICATION: Syrah, Mourvèdre: Crushed/destemmed, with temperature of 28°C. Carignan, Piquepoul Noir: Carbonic maceration. Antlerless breeding.

ALCOHOL: 13.8% vol

TASTING NOTES: Garnet red color. The intense nose presents aromas of black fruits and sweet spices. The attack is frank and ample, giving the wine a beautiful gastronomic presence. The palate is full, fleshy, and presents a beautiful aromatic freshness testifying to a respectful vinification. The Syrah – on the rise in the blend – gives this vintage a bright fruit. The tannins delicately structure the mouth and discreetly reveal the original and remarkable tannic signature of Piquepoul Noir. The finish is fresh and gourmet, leaving the door open to a tasting outside of meals.

SERVICE: Between 14°C and 16°C. The cold does not disturb the tasting of the wine. The wine does not require decanting or aeration.

STORAGE: This wine does not require aging. However, it can be stored in a cellar at a constant temperature for 5 years.

FOOD PAIRING: Wild sea bass, grilled with scales, stuffed with fennel.

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