

Fontaine du Clos

CÔTES DU RHÔNE

CONFIDENCES

2016

AWARDS

Silver medal - IWSC 2017

Silver Medal - Concours des Vins Jury Consommateurs -
Vacqueyras 2017

Silver medal - Prix Plaisir 2018 - Bettane & Desseauve

FOOD AND WINE PAIRING

You can savor this wine with red grilled meat as well as
with soft-paste cheese.

GRAPE VARIETIES

Grenache, Syrah

TERROIR

Calcareous-clayey soil

VINIFICATION

The grapes are scuffed and crushed before being put in
tank for 15 days.

Two daily reassemblies allow an infusion between the
marc and the must, which brings colour, structure and
aromas.

TASTING

Limpid colour with carmine tints.
Charming record of red berries and licorice.
Gourmand and fleshy mouth.



Alc/vol 14%

Serving temperature : 16°C - 18°C

Best within 4 years



Vallée du Rhône
Terroirs d'Accueil

www.fontaineduclos.com