

## ESTIVAL

2016

### FOOD AND WINE PAIRING

You will savor this wine with tapenade toasts, a niçoise salad or even fresh goat cheese.  
It is ideal with grill.

### GRAPE VARIETIES

Grenache, Syrah, Nielluccio

### TERROIR

Calcareous-clayey soil

### VINIFICATION

The harvest takes place by night to conserve the grapes freshness in order to control the colour when pressuring and to prepare the fermentation at low temperature (15/17°C)

### TASTING

Pale and pretty colour with cherry-red reflections. Glow on the yellow melon, the white peach and the clementine.  
Elegant and fresh mouth. A charming success on this vintage again.



Alc/vol 12,5%

Serving temperature : 10°C - 12°C

Best within 2 years



Vallée du Rhône  
Terroirs d'Accueil

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