FONTAINE DU CLOS





Alc/vol14.5% Serving temperature: 16°C - 18°C Best before 5 years

VACQUEYRAS

REFLETS DE L'ÂME

2019

AWARDS

-Jancis Robinson: 16+/20 -Jeb dunnuck: 89-91/100

FOOD AND WINE PAIRING

Serve with red meat, stews and all types of cheese.

GRAPE VARIETIES

Grenache, Syrah and Mourvèdre

TERROIR

Ideally located on the guarriges of Sarrians, our vines benefit from a clayey soil, composed of smooth pebbles and gravel from alluvial origin, associated with the Mediterranean climate with its cold winters, hot summers and the famous Mistral...

VINIFICATION

Total de-stemming. The three varieties are vinified separately. Traditional and ancestral vinification, during 21 days on marc, under controlled temperature with two daily pumping over. Aging in concrete tanks to keep the freshness of the fruits and the terroir authenticity.

TASTING

Dark dress. The aromatic profile is elegant, with notes of chocolate and jammy fruits. Well-balanced and full mouth.



