

Fontesole



VINTAGE	2015
REGION	Languedoc
APPELLATION	Pays d'Oc
VARIETAL	40% Merlot 40% Syrah 20% Grenache
TERROIR	Schist, basalt, clay-limestone
INFO	830 Ha (2,050.97 Acres) total vineyard & 0.70 Acres is the average size devoted to Fontesole Traditional vinification and aging in thermo-regulated tanks. Ageing in thermo-regulated glass tank Unfined/ Filtered Conventional Agriculture

About the Estate:

Situated in the heart of Languedoc, in the first foothills of the southern Cévennes, close to the famous Pézenas city, the vineyard of Fontès spreads over a mosaic of terroirs (schist, basalt, clay-limestone). The vines, cultivated on terraces benefiting from the influence of a Mediterranean-type microclimate, lend themselves admirably well to the production of high-quality wines. Official records do testify that vines appeared in Fontès between the 1st and 2nd centuries AD. In the 18th century, grapes represented only one third of local crops (together with olives and grain). Today, they cover 95% of the cultivable land of the village.

The Vignerons de FONTES cellars were created by around thirty vine-growers in 1930. Nowadays, they are 40. Only 10 are providing grapes for FONTESOLE wines! 60% of the vines devoted to these IGP great wines could be classified AOC. The largest plots are only 2 hectares, and 0.70 Hect (1.69 acres) in average, from mostly southern slopes. Last but not least, FONTESOLE yields are 25 to 30% lower than most IGP d'OC. The few vine growers are proud and attentive, involved and concerned to provide perfectly ripe berries to make fruity and generous wines, reflecting the Pézenas terroir.

You may "wonder" why we do select and suggest a wine from a Cooperative? Why not?...

I discovered FONTESOLE 3 colors wines in a blind tasting: including that very dark, deep color, mellow and so fruity red, with the perfect proportion of Syrah & Grenache.

No wines hiding their Cevennes / Pézenas climate and terroir notes. Volumes, nice packaging and clearly, the best possible French values!

Tasting Notes:

Serious value and vintage! Sappy, fleshy, fresh and ripe nose on red and dark fruits (cherries, red-currant) and prunes. Mellow, rather rich and serious palate with the perfect peppery touch.

Press Review:

Soon to come.