

Fontenille Rosé



*A dry and fruity rosé, structured, generous and indulgent,
perfect for every occasion and every season!*



GRAPES, TERROIR, AGING

Blend: 50% Grenache Noir, 20% Syrah, 20% Cinsault, 10% Mourvèdre.

Terroir: AOP Luberon. Clay-limestone plots facing south/southeast, at the foot of the Petit Luberon.

Aging: In stainless steel vats on fine lees until Christmas. Clarified by racking. Blend and filtration just before bottling.



VITICULTURE

Certified organic. Careful canopy management. Grenache harvested slightly overripe, Syrah at full maturity. Mechanical harvest between 2 and 8 a.m. to retain juice freshness. Yield: 45hl/ha, below AOP maximum (55hl/ha).

WINEMAKING

Selective harvest sorting. Full destemming, crushing. Direct pressing via pneumatic press, rapid separation of free-run and press juices after tasting. Cold static settling for at least 48 hours. Fermentation by single varietal for 3 weeks at 15°C in stainless steel vats.

TASTING NOTES

The nose is marked by high aromatic intensity, oscillating between floral notes (rose, jasmine, lilac), red fruits (strawberries, small berries like redcurrants), and citrus.

On the palate, the attack is crisp, with generous breadth enhanced by the character of the 2022 vintage. The structure is vibrant yet light, allowing for versatile food pairings.

A rosé suited for both aperitif and fine dining, offering a refreshing, mouthwatering finish with beautiful acidity.

FOOD PAIRINGS

This rosé invites conviviality and sharing with friends. Great with charcuterie, grilled meat, or refined dishes like seared octopus or flame-grilled sardines. Pairs well year-round, including with red meat or cooked fish in winter.

PRODUCTION

Available in bottle (**75cl**), magnum (**150cl**) and jeroboam (**300cl**).

Dry  Sweet

Mineral  Fruity

13,5% VOL.

Serve between 8-10°C.
Drink now or cellar for 1 to 2 years.

