

## CHATEAUNEUF DU PAPE 2015 DOMAINE DE FONTAVIN COTE DU RHONE

This is a prestigious Beaujolais Château that is fortunate enough to have some prime, well-exposed granite based vineyards in three Crus: Fleurie, Morgon, and Chiroubles. The traditional Beaujolais fermentation method is employed which, in addition to vinification of whole uncrushed bunches of grapes, also allows the wine some skin contact helping extraction of colour, tannin and flavour. This process is carried out in cement cuvees followed by maturation in large old oak foudres. These practices, together with the Château's remarkably old vines, result in full-flavoured structured but fine wine that, thanks to a not too heavy-handed approach to winemaking, allow the individual characteristics of the different crus to prevail.

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### TERROIR

Clay limestone

### GRAPE VARIETY

80% Grenache Noir  
15% Syrah  
5% Mourvedre

### SERVICE TEMPERATURE

13 - 16°C

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### TASTING NOTES

Aromas of crunchy black fruits, truffle, garrigue. It is a rich, full-bodied wine with dense and elegant tannins, supported by a good length on the palate.

### ALCOHOL

13.5%

### WINEMAKING

Organic farming. Supply of sheep compost for soil life.  
Manual harvest. Maceration 3 weeks to 1 month. Aging between 12 and 15 months in concrete tanks.

### FOOD PAIRING

With meat (wild boar and veal)

