

COMBE SAUVAGE – GIGONDAS 2017
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.

TERROIR

Clay limestone

GRAPE VARIETY

75% Grenache Noir
10% Mourvedre
5% Syrah
3% Cinsault
2% Clairette Rose

SERVICE TEMPERATURE

13 - 16°C

TASTING NOTES

Bright, peppery palate with aromas of spice and black berries. The tight tannins give a remarkable density.

ALCOHOL

13.5%

WINEMAKING

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

FOOD PAIRING

Spicy and tasty dishes: tajine, pepper steak, couscous, duck breast with Espelette pepper, paella, lamb curry...

