

LES VIGNES DE JO 2017
DOMAINE DE FONTAVIN
COTE DU RHONE

Like any good story, it has a love story at its heart. In this case, that of Martine CLERC and Michel CHOUVET, which started back in the 70's. Martine came from Violès, Michel from Bédarrides. Both brought vines and a shared love of their craft into the marriage. Their dream of independence took shape as the domaine gradually grew in size and became a reality with the creation of the "Domaine de Fontavin" winery in 1989. Following in the footsteps of her father, Hélène CHOUVET COTON became an oenologist and started working with her parents in 1996. Since then she has continued along her chosen route and now manages the domaine.

TERROIR

Clay limestone

WINEMAKING

Organic farming. Addition of sheep compost for soil life.
Maceration 7 to 10 days.

GRAPE VARIETY

60% Grenache noir
30% Carignan
10% Caladoc

ALCOHOL

13.5%

SERVICE TEMPERATURE

Room temperature.

TASTING NOTES

Mouth coated with aromas of small berries and licorice. Small, lively tannins.

FOOD PAIRING

Aperitif, charcuterie, grills, tapas.

