

**LES VIGNES DE MON PERE 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.

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**TERROIR**

Pebbles and black clays

**ALCOHOL**

13%

**GRAPE VARIETY**

75% Grenache noir  
10% Syrah  
10% Mourvedre  
5% Marselan

**WINEMAKING**

Organic farming. Addition of sheep compost for soil life. Harvested harvest. Native yeasts. Maceration 12 to 18 days.

**SERVICE TEMPERATURE**

Room temperature

**HOLDING AND PRESERVATION**

5 - 6 years

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**TASTING NOTES**

Fresh and balanced palate, with notes of liquorice and berries. Tannins soft and fond.

**FOOD PAIRING**

Salted crumble with vegetables or meat.

