

CHATEAU FONTANCHE LES UYERES

AOP SAINT CHINIAN

LOCATED AT THE FOOTHILLS OF THE CÉVENNES, SAINT-CHINIAN IS ONE OF THE MOST BEAUTIFUL APPELLATIONS OF LANGUEDOC.
THE CHÂTEAU FONTANCHE VINEYARD IS LOCATED ON A PLATEAU AT AN ALTITUDE OF 190 METERS.
THE UYERES COME FROM VERY OLD VINES AGED 60 YEARS.
THE MANUAL HARVEST IN BOXES EXALTS THE FINESSE OF THE THREE GRAPE VARIETIES THAT MAKE UP THIS CUVÉE.



CHARACTERISTICS

GRAPE VARIETIES : 40 % SYRAH, 40 % GRENACHE & 20 % CARIGNAN

VINIFICATION : TRADITIONAL WITH CARBONIC MACERATION

MACERATION 5 WEEKS FOR SYRAH, 4 WEEKS FOR CARIGNAN, 3 WEEKS FOR GRENACHE
AGING IN VATS

MANUAL HARVEST

ALCOHOL : 14 %



TASTING NOTES

COLOUR : GARNET

NOSE : DASHING SCENTS AND TYPES OF BLACKCURRANT NUANCED WITH GARRIGUE AND PEPPER

PALATE : WE APPRECIATE THE FREE EXPRESSION OF THE FRUIT IN A SUAVE, SUPPLE MOUTH, FULL OF SPICES



FOOD AND WINE PAIRING

TO SERVE BETWEEN 15° AND 17°

PERFECT RED WINE WITH A DUCK BREAST

TO CONSUME NOW OR CELLE FOR UP TO 5 YEARS