



# PIERRE DE FONTVAL

## AOP Beaumes de Venise Red 2019



The Rhone Valley is one of the oldest vineyards of France. The region draws its identity and character from the Rhone River that has sculpted the valley over the millennia. Between the diversity of the terroirs and the richness of the varieties, the Pierre de Fontval range of wines offer a journey into the heart of the emblematic appellations of the Rhone Valley.

Blending tradition and modernity, Pierre de Fontval proposes structured wines that are produced with passion and generosity. Seeking to bring conviviality and sharing, these cuvées will match seamlessly with any dishes they are served with.

We understand the fragile nature of the environment we have inherited and the need for sustainable preservation of our soils. Pierre de Fontval proposes wines that are engaged and produced with sustainability in mind, respectful of the wildlife and flora. This philosophy guides each of our appellations to ensure our vineyards are sustainable, thus perpetuating the quality of the wines.

- **Varietals:** 70% Grenache, 30% Syrah.
- **Soil composition:** clay limestone, marl, sandstone clay.
- **Average age of the stocks:** 40 years.
- **Vinification:** The grapes are pressed gently to release the first juice. Vatting is long, 3 to 4 weeks at a temperature between 26°C and 28°C.
- **Maturation:** The juices are blended and placed for 10 months in concrete vats to mature.
- **Residual sugar content:** < 2 g / litre.
- **Tasting notes:** Refined and potent nose revealing notes of candied black berries, spices, and prunes. The mouthfeel is aromatic, full-bodied, and delicate, showing character and complexity.
- **Ideal serving temperature:** 16°C to 18°C.