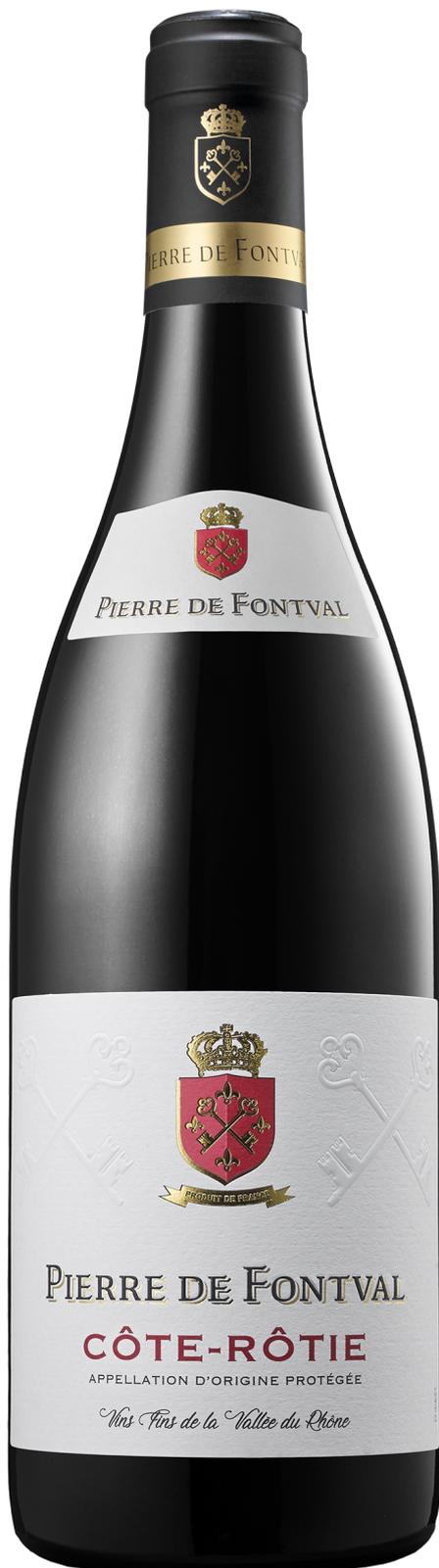# PIERRE DE FONTVAL
AOP Côte-Rôtie Red 2018

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 varietals, 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:** 95% Syrah, 5% Viognier.
- **Nature of the soils:** metamorphic rock soil with mica-schist subsoil, sandy with many stones.
- **Average age of the vines:** 60 years.
- **Winemaking:** the grapes are hand-picked, sorted and stemmed. Extraction of colour and phenolic material is accompanied by pump-over. The grapes are regularly treaded with long fermentation at controlled temperature never exceeding 30°C. Vatting is purposely long so as to ensure optimal extraction, respectful of the raw material.
- **Maturing:** the blend is matured in 225 liter French oak barrels for 24 months. The wine is unfiltered and non-spliced.
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes**: Deep ruby red colour. Harmoniously complex bouquet, opening on floral and empyreumatic (roasted) notes. Concentrated mouthfeel with silky tannins; pleasantly balanced with aromas of violets, vanilla, and pepper.
- **Ideal serving temperature:** from 16°C to 18°C.