



PIERRE DE FONTVAL

AOP Côtes du Rhône 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:** 70% Grenache, 30% Syrah.
- **Nature of the soils:** stony; clay-limestone.
- **Average age of the vines:** 55 years.
- **Vinification:** the grapes are picked at the peak of their phenolic maturity, stemmed, and treading. This is followed by alcoholic fermentation at controlled temperature with mild regular extraction using pump-over. Vatting lasts approximately twenty days.
- **Maturing:** the blend is placed to mature in concrete vats, followed by light filtering of the non-spliced wine.
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes:** Ruby red colour with garnet hues. Generous spicy nose balanced with aromas of red fruits. Ample and silky mouth feel, with pleasant melted tannins.
- **Ideal serving temperature:** from 16°C to 18°C.