Wijnfiche

Château Fontarèche - Cuvée 1682 | Corbières Rouge France (LANGUEDOC) — 2024

Domain

Ch. Fontarèche

Château Fontarèche in brief: History, authenticity and quality at the heart of Languedoc. Château Fontarèche is one of the oldest and most prestigious estates in the Languedoc region, with roots dating back to the 14th century. Located in the Aude department, just north of Lézignan-Corbières, the estate represents a remarkable legacy within southern French winemaking. Originally owned by the Archbishops of Narbonne, the property has been in the hands of the De Lamy family since 1682, now reaching its ninth generation of winemakers. Spanning 155 hectares, including 145 hectares of vineyards and 10 hectares of woodland, Château Fontarèche blends tradition with forward-thinking viticultural practices.
The estate produces both refined AOC Corbières wines and characterful Vin de Pays wines. The new generation of winemakers now at the helm is committed to uncompromising quality, with deep respect for the terroir and a strong sense of authenticity. Yields are deliberately kept low, averaging just 30 to 35 hectolitres per hectare for the AOC wines, contributing to their concentration and expressive character.

Vinification

The Carignan, Grenache, and Piquepoul Noir undergo a carbonic maceration (macération carbonique) of approximately 10 days at 32°C. The Syrah and Mourvèdre are first crushed and destemmed, then undergo a traditional maceration in tanks for 14 to 18 days at 28°C. The individual components of this blend are then aged, with 70% of the volume spending nine months in first-use oak barrels and the remaining 30% in stainless steel tanks.

Taste

The nose unfolds with notes of licorice and black fruit (blackcurrant). On the palate, fresh and long, the wine is structured around tannins that are very present in its youthful years but remain elegant. They give the wine good density and an interesting aging potential. Bottle aging will soften these tannins. It is a southern-style wine that finishes with great finesse.

Food pairing

Meat - red, grilled | Poultry | Chili con carne | Meat - white, grilled

General information

Type: Red wine

Grape varieties: Syrah, Picpoul Noir, Carignan, Mourvèdre, Grenache

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Complex generous

