



Wijnfiche

## **Fontarèche – Piquepoul Noir Rosé | IGP Aude Hauterive France (Frankrijk, France) – 2022**

### **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**

Non-sulphited harvest. De-stemming, crushing. Skin maceration for 1h30 in a closed cage stainless steel press. Long draining without pressure, with limited rotation. Gentle pressing with little re-drying and immediate separation of the juice. Static cold settling at 4°C for 5 days with suspension of the must during the first 2 days. Racking and fermentation.

### **Taste**

Bright salmon pink colour. Delicate nose of small red fruits, reminiscent of tart wild strawberries and morello cherries. Some discreet thiolic notes. Beautiful attack, ample and frank, with a clear and greedy expression of the red fruits of the nose. The acidity expresses itself gently, bringing out the freshness and bringing a beautiful fluidity to the finish which resonates for a very long time on the sweet notes of fruit and a delicate vinosity.

### **Food pairing**

Salad - summer salad | Ham with melon | Aperitif

## General information

Type: Rosé

Grape varieties: Piquepoul Noir

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

