



EVERY BOTTLE



TELLS A STORY

FONTVAL CÔTES DU RHONE



TECHNICAL INFORMATION

Country	France
Region	Rhone
Sub-Region	Côtes du Rhone
Producer	Ravoire et Fils
Vintage	2017
Composition	70% Syrah, 30% Grenache

WINEMAKER NOTES

The Fontval blend is composed of wines from terroirs situated in the southern part of the Drôme and northern part of the Vaucluse regions. This is where the soil enables the Syrah varietal to fully express its typicity.

TASTING NOTES

Pronounced deep red color with dark purple hues. Generous nose yielding aromas of crushed strawberries and raspberries. The mouthfeel is supple and very pleasant. A wine offering much pleasure with great finesse.

PAIRING SUGGESTIONS

The Fontval Côtes du Rhone works particularly well with dishes featuring Mediterranean spices including red pepper, sage, rosemary, and olives. Serve from 16° C to 18° C.

VINEYARD

- *Soil:* clay-limestone

The Rhône Valley has always been a privileged passageway between the Mediterranean region and Northern Europe. In the 8th Century upon returning from the Albigeois crusades, some of the Knights chose the hillsides of the Rhône Valley to grow vines. In the 14th century, the popes – keen connoisseurs of wine – took up residence in Avignon. They proved to be enthusiastic advocates of the wines produced in the region. The quality and reputation of the Côtes du Rhône wines



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was solidly established. Over the centuries, the reputation of Rhone Valley vineyards continued to expand.

VITICULTURE

- *Stock density: 4,000 stocks / hectare.*
- *Average age of the vines: 25 years.*

VINIFICATION

Under the rigorous supervision of our in-house certified oenologist Pierre Vieillescazes, the selected batches that compose the Fontval blend create a great authentic Côtes du Rhône. The final blend, due to the unusual high percentage of Syrah, is considered quite atypical and give Rhône wine connoisseurs real pleasure.

The grapes are picked at their optimal phenolic maturity, they are then stemmed and stomped. The juice is placed to macerate for 12 to 15 days at controlled temperature in order to allow the aromas of the fresh fruit to develop. Pump-over is performed delicately to ensure the correct balance is reached.
