



AOC Saint-Chinian

REC DE FONTAURY

2023

RED

75CL

Privilege

PARTNER



GRAPE VARIETIES : SYRAH, GRENACHE

SOIL : SCHIST

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 14,5%

WINEMAKING: CARBONIC MACERATION WITH A LONG FERMENTATION PERIOD OF 4 TO 5 WEEKS

Beautiful intense color. Nose of red berries, complex and spicy notes of garrigue and tapenade. Beautiful balanced palate, with mild spices, Morello cherries, brandied fruits with hints of caramel, dark chocolate, and Sichuan pepper spices. Rich, silky, and persistent finish.

MEDALS : GOLD MEDAL

CONCOURS VINALIES INTERNATIONALES 2025

CONCOURS VINALIES NATIONALES 2025

CONCOURS DES GRANDS VINS DE FRANCE MÂCON 2025



BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

