



AOC Saint-Chinian

REC DE FONTAURY 2024

RED
75CL

Privilege



GRAPE VARIETIES : SYRAH, GRENACHE

SOIL : SCHIST

YIELD : 30-40 HL/HA

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.

Médailles :

Gold Medal

Concours Vinalies Internationales 2025

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BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

