

Sous La Montagne Fitou



Go beyond the legend! No, Fitou is not THE wine for game that we do not (unfortunately...) eat anymore. It is power in a velvet glove, with fine minerality from the shale at altitude and of the fullness of the fruit.

*"A beauty - Think William, beauty of radiant calm - Pure like red wine."
Jacques Prévert*



Appellation: AOP Fitou

Vintage: 2019

Alcohol: 15.5%

Grape varieties: 35% Carignan / 37% Syrah / 28% Grenache

Terroir: On the schist of Villeneuve-des-Corbières / Carignan and Grenache over 60 years old, Syrah over 30 years old / Yield: 22 hl/ha.

Vinification methods: Manuel harvesting, the Syrah grapes are destemmed and crushed, long cold pre-fermentation maceration. When the fermentation of the Syrah is almost finished, the more mature Carignan are added whole for carbonic maceration / Once carbonic maceration has finished in the grapes, we extract from the tank, juices and presses are assembled.

Maturing: In tanks.

Tasting notes:

Discreet, with creamy and milky notes of black fruits and also of sweet spices.

Round, ample, with a mature, juicy and velvety matter. On the whole it is tense, fresh and well balanced, and dominated by black cherry and cocoa flavours.

A fine chewy finish, always on the same aromatic tastes, noble and bitter, has an unexpected acidity that prolongs the wine with a lot of peps.

Pairing:

Mixed grills, red and white meats...

Recommendations:

Serve at 16°C

Aging potential: 5 to 6 years