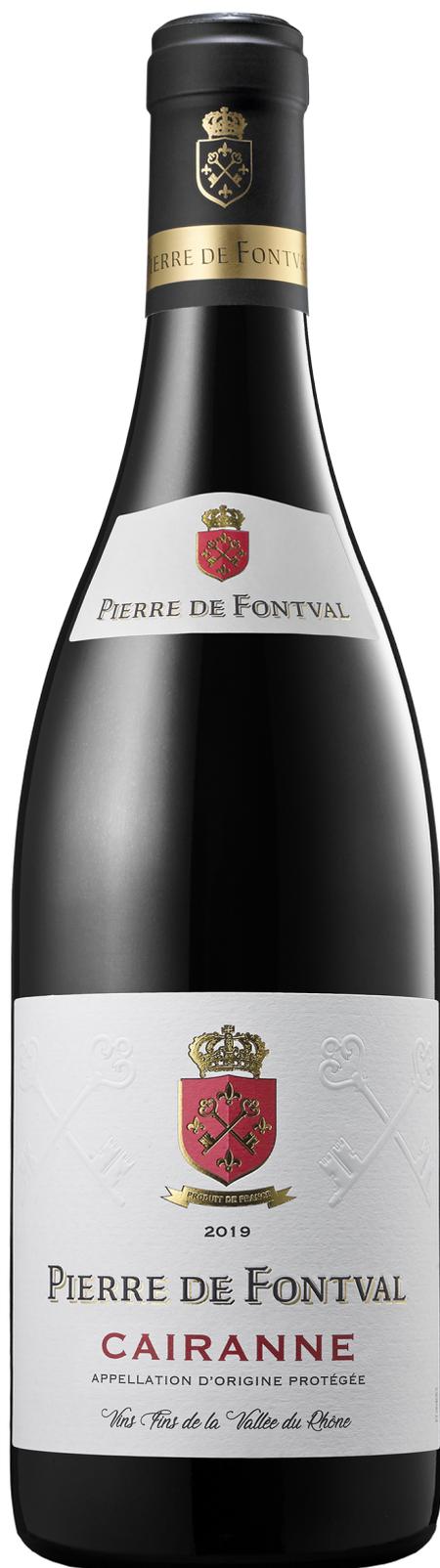


PIERRE DE FONTVAL

AOP Cairanne Red 2019



The Rhone Valley is one of the oldest vineyards of France. The region draws its identity and character from the Rhone River that has sculpted the valley over the millennia. Between the diversity of the terroirs and the richness of the varietals, the Pierre de Fontval range of wines offer a journey into the heart of the emblematic appellations of the Rhone Valley.

Blending tradition and modernity, Pierre de Fontval proposes structured wines that are produced with passion and generosity. Seeking to bring conviviality and sharing, these cuvées will match seamlessly with any dishes they are served with.

We understand the fragile nature of the environment we have inherited and the need for sustainable preservation of our soils. Pierre de Fontval proposes wines that are engaged and produced with sustainability in mind, respectful of the wildlife and flora. This philosophy guides each of our appellations to ensure our vineyards are sustainable, thus perpetuating the quality of the wines.

- **Varietals:** 65% Grenache, 35% Syrah.
- **Soil composition:** rocky terraces composed of red and white limestone clay.
- **Average age of the stocks:** 40 years.
- **Vinification:** The grapes are harvested when they reach their optimal phenolic maturity. They are then stemmed, pressed, and undergo a cold skin maceration for 48 hours. Each varietal is then processed separately. Alcoholic fermentation is induced with controlled temperature, around 25°C rising to 30°C over the last days of the fermentation. Phenolic extraction is facilitated by two daily pump-overs.
- **Maturation:** The blend is placed for 12 months in concrete vats then undergoes light filtering with no fining.
- **Residual sugar content:** < 2 g/litre.
- **Tasting notes:** The nose yields aromas of dark cherries with spicy and minty undertones. The mouthfeel is perfectly balanced, with a pleasant freshness due to fruity and peppery notes under the cover of smooth and well-integrated tannins.
- **Ideal serving temperature:** 16°C to 18°C.