

JEAN-PAUL FONTAINE



Corbières-Boutenac « Willy's » 2015

(Carignan, Syrah, Mourvèdre, Grenache)

Terroir

Boutenac ; area of hills, rocks, vines and scrubland, at a medium altitude of a 100 meters high, under a warm and dry Mediterranean climate, the soils which are covered with quartz pebbles and siliceous elements favor the production of very ripe and concentrated wines also due to low yields.

Vinification

Harvest at optimal maturity of selected, best located parcels and vines, light crushing and destemming, short maceration at cool temperature to pick up the fruit and fermentation led under controlled temperature, maintained below 30 ° with daily "remontages" in order to obtain silky tannins. The blend of many different parcels of Syrah and Carignan is then aged in 1 year old barrels for 8 month before bottling and another 6 month in bottles.

Tasting

This great wine, like the man in whose image it was created, reveals superb qualities of depth, refinement, intensity and vibrant personality. It can match the most refined dishes but it also suits the simplest of meals.



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