

JEAN-PAUL FONTAINE



Côtes du Roussillon « La Grinta » 2017

(Syrah, Grenache, Mourvèdre)

Terroir

Coastal; south of Perpignan, 2 steps from the Mediterranean sea, the vines are basking in the sun on a clay-limestone ridge, where water is scarce and the wind is frequent. The filtering soils ensure deep rooting for good nutrition of the plants.

Vinification

Harvest at optimal maturity preserving freshness, light crushing and destemming, long maceration at cool temperature to pick up the fruit, the colour, the tannins and fermentation led under controlled temperature, maintained below 30 ° with daily “remontages” in order to obtain velvety tannins. Aged in tank for 10 months.

Tasting

Lightly concentrated, this wine is faithful to its sunny sources although its fresh and supple palate, together with perfectly integrated tannins, will match perfectly many different international cuisines.



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