

Ch. de Fontarèche 2022 Corbières Vieilles Vignes

WineWise Code	FCF-CVV22
Country	France
Region	Languedoc
Color/Style	Red
Farming Practices	Sustainable
Varieties	Syrah 40% Carignan 35%, Grenache Noir 15%, Marselan 10%
ABV	14
Acidity	3.1
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	both
Destemming	Complete
Fermentation Vessel	Concrete
Fermentation Duration	12 days
Aging Method	Concrete
Aging Duration (months)	6
Filtered	Yes
Fining Agents	Gelatine
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes, 50 total
Soil Type	Gravel
Elevation (meters)	25
Vine Age	25
Yields (hl/ha)	45
Picking	Machine
Annual Production	2000
Yields (hl/ha)	30
Vine Training	Double Guyot
Picking	Hand-harvested
Annual Production	550 bottles

Notes from the producer:

Maceration:

Carignan/Grenache: Vatting in whole bunches, vinification - carbonic maceration. Fermentation in CO2 saturated atmosphere with static vatting time of 9 days. Desired temperature of 30°C at fermenting starter. Pressing and blending run and press. Malolactic fermentation.

Syrah, Mourvèdre: De-stemming of the harvest, then careful crushing. Alcoholic fermentation at a temperature of 28°C for 14 days. "Cap" work, with pumping-over and releases. De-vatting, pressing, separating pressing juices. Malolactic fermentation.



WineWise Notes:

This full-flavoured but supple wine benefited from the favorable climatic conditions in 2019. A classic blend of carbonically macerated Carignan (40%) and Piquepoul Noir (10%), Syrah (30%) and Mourvèdre (20%), it exemplifies the generous qualities that make the Languedoc, at its best, an incomparable source for interesting wines at challengingly low prices. In this vintage, there is a pulsating blueberry note that derives, presumably, from the Syrah.

