

Dom. Fontanel 2021 Grenat Fut

WineWise Code	FFN-MGF21
Country	France
Region	Languedoc
Color/Style	Dessert
Destemming	Complete
Fermentation Vessel	Stainless steel
Additional Fermentation Notes	Fortification on grains with neutral pure alcohol (96,4% vol)
Aging Vessel	100% Used Barrique
Aging Duration (months)	18 months
Filtered?	Yes
Fining Agents	None
Yeast Protocol	Cultured
Malolactic Conversion	No
Added Sulfur	Yes, 45 mg/L
Varieties	100% Grenache noir
Residual Sugar	82
ABV	17
Acidity	3.09
pH	3.53
Closure	Agglomerated cork
Annual Production	3300
Certified Vegan	No
Soil Types	Schist
Elevation (meters)	120
Vine Age	60
Yields (hl/ha)	20
Farming Practices	Sustainable
Harvest Method	Hand-harvested

WineWise Notes:

70 year-old Grenache vines rooted in schistous soils give rise to this sumptuous yet firm wine, not dissimilar to Banyuls, but somehow grander and more impressive.

WineWise Notes on Producer:

This splendid domaine goes from strength to strength, making an impressive array of modern reds and traditional vins doux naturels. Pierre Fontanel is a painstaking grower who gives more thought to every stage of the grape-growing and wine-making process than most. The domaine has now been taken over by a young couple called Elodie and Matthieu Collet, though Pierre remains by their side to aid in continuity.

