

Dom. Fontanel 2010 'l'Age de Pierre' Muscat de Rivesaltes

WineWise Code	FFN-MDR10
Country	France
Region	Languedoc
Color	Dessert
Alcohol by Volume	15
Acidity	medium
Residual Sugar	85
Closure	DIAM
Annual cases produced	600
Varieties	100 % Muscat petit grain
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	7 days
Aging method	Stainless Steel 100%
Aging duration (months)	6
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes, <150
Vineyard Name	Rieussols
Soil Type(s)	Sedimentary
Elevation (meters)	100
Vineyard Aspect	Northeast
Vine age (years)	40
Vine Yields hl/ha	25
Farming practices	Sustainable
Grape Picking	Hand-Harvested

WineWise Notes:

The aristocratic Muscat à Petits Grains is famously susceptible to rot, so the fact that it thrives in the relatively arid climate of the Roussillon is not surprising. What is really impressive, however, is the “cool climate” freshness and cut that Pierre conjures from his grapes. Much livelier and lighter than the typical Muscat de Beaumes de Venise, for example, this makes an admirable foil to fresh fruit-based desserts. It could also serve as an ingredient in an imaginative cocktail.

This splendid domaine goes from strength to strength, making an impressive array of modern reds and traditional vins doux naturels. Pierre Fontaneil is a painstaking grower who gives more thought to every stage of the grape-growing and wine-making process than most. A recent visit persuaded us to expand our range dramatically.

Notes from the producer:

Since 1864, five generations of winemakers have toiled to preserve the ancestral winemaking vocation and bring out the best of the special terroir of this small French area of the northern Catalan country. In 1989, Pierre & Marie-Claude FONTANEIL created the DOMAINE FONTANEL by joining the two families together. Since this date, the wines are recognized in the wine press worldwide. Since 2016, Elodie et Matthieu Collet, both food and Oenology Engineers, continue what has been built.

Elodie and Matthieu COLLET met in the north of France during their master of science studies. They have learnt about wine in Bordeaux (Château Haut-Brion), Champagne (Moët & Chandon) and Loire Valley in France. Matthieu also worked in Prince Michel Vineyard in Virginia beside Brad Hansen, Oenologist from Washington state. They are inspired by terroir and work hard on selective blends and "cuvées".