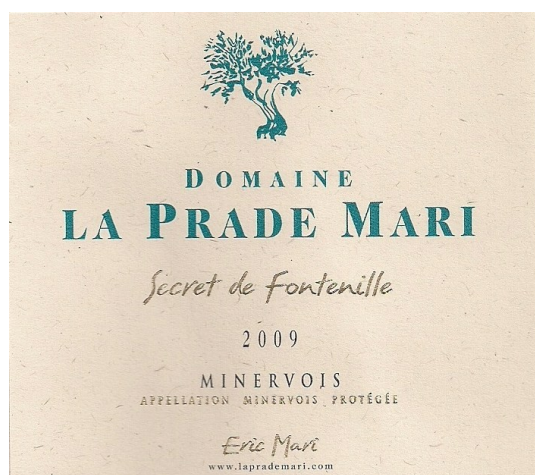


# Secret de Fontenille

## AOC Minervois



- Soil type :** Silt and clayey, limestone with a light scattering of stones, "les Mourels" eastern part of the Minervois. Marl and marl with sandstone.
- Climate:** Mediterranean particularly dry.
- Grape Varieties:** Grenache 40%, Syrah 20%, Carignan 40%
- Age of the vines:** From 8 to 20 years for the Syrah and Grenache, 25 years for the Carignan.
- Harvesting:** By hand and machine with grapes at perfect maturity
- Vinification:** The grapes are vinified separately, with a classical de stemmed vinification and a long vatting time.
- Packaging:** After a bottling at the domain,  
In Bordelaises seduction bottles  
Cases 2 x 3 lying.
- May be aged:** 2 to 5 years
- Technical care:** Eric Mari, Michel Barbaud,  
and Catherine Tournier, oenologist.

### Wine tasting Notes....

Red silky wine, complex with a dominant of red fruit, very pleasant ...  
The nose is rich of ripe fruits notes like strawberries and raspberries.  
The mouth is dense, full and silky with nice tannins.

### Sommelier's advices ....

This wine, served at a 16 or 17°C temperature will be appreciated with grilled Mediterranean vegetables : aubergines, tomatoes, sweet peppers, fennel,...Tapenade, Salads with grilled cheese "pêlardons" , filled with goat cheese, Fricassee of mushrooms , Omelettes of Girolles, « Saucisses d'herbes de Lozère », rabbit with olives , chicken with "herbes de Provence" , Lamb in the oven, quail with grapes , Pears in red wine and sweet spices , soup of red fruits...