



FONTAINE DU SUD

Vintage 2018 – 14,5% vol.
Limited quantity of 5,000 l

Complex blend of 5 white grape varieties of Côtes du Rhône.



20% Grenache Blanc, 20% Clairette, 20% Roussanne, 20% Marsanne and 20% Viognier. These 40-year-old vines are grown on sandy loam soils which give them freshness. Berries are harvested at perfect maturity.



Gentle pressing of the grapes thanks to a pneumatic press and separation of juices according to their qualities. Wine is fermented at low temperatures, around 13,5°C and aged on fine lees during the winter.



Pale lemon yellow color, with pronounced aromas of citrus fruits, apricots and notes of dried mandarin peel and flowers. On the palate, dry white wine with medium acidity, medium plus body, high alcohol and flavors of orange peel and white peach with lingering finish.



Best enjoyed with seafood, chicken, pasta and buttered vegetables.



JEB DUNNUCK

Distinguished independent world critic of premium wine and former wine advocate leading contributor