



Fontimple, AOC Vacqueyras, Rosé, 2018

AOC Vacqueyras, Vallée du Rhône, France

PRESENTATION

Seigneur de Fontimple's name comes from an historic part of the appellation. It epitomises the diversity of Cru Vacqueyras' terroir. The original seigneur, or lord, who loved fine wine, decided one day to plant a vine on his land. He was delighted to discover the extraordinary elegance and silkiness of the wine made from it. The wines of Seigneur de Fontimple soon made a name for themselves thanks to their incredible finesse and suave texture.

TERROIR

Cru Vacqueyras is a blend of wines from various parts of the appellation with different terroirs: soils with river stones on the surface, zaffer, and deep clay.

IN THE VINEYARD

Our vineyard management and winemaking methods, handed down through several generations, make the very most of the Vacqueyras terroir.

VINIFICATION

Our cellar master tastes all the vats carefully and selects the best. The grapes are brought to the winery in the cool of the early-morning. After around twelve hours' low-temperature skin contact (10°C), the free-run juice is collected and the grapes are pressed slowly. Only the first pressings go into our wine. Once blended, alcoholic fermentation takes place at 16-18°C.

VARIETALS

Cinsault, Grenache noir

SERVING

Served chilled, but not iced : 8-12°C. Best enjoyed young

TASTING

The powerful, complex bouquet displays hints of raspberry, blackberry, and red fruit, and the wine is fruity, full-bodied, and thirst-quenching on the palate. The aftertaste has a hint of pink pepper. A perfect rosé to enjoy on a cool summer evening.

FOOD PAIRINGS

Ideal as an aperitif and with provençal cooking : cold ratatouille with pine nuts, grilled chops with herbs, summer salads. A perfect rosé to enjoy on a cool summer evening.

