



Fontimple, AOC Vacqueyras, Rouge, 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. Syrah and Grenache display all their power and depth on the Plateau de la Ponche north of the village and the Plateau des Garrigues located further west, in the heart of the Fontimple section.

VINIFICATION

Our vineyard management and winemaking methods, handed down through several generations, make the very most of the Vacqueyras terroir. Our cellarmaster carefully tastes all the vats and selects the best. Fermentation takes place in temperature-controlled vats to retain a maximum aroma.

VARIETALS

Grenache noir 56%, Syrah 37%, Mourvèdre 5%, Carignan 1%, Cinsault 1%

SERVING

Best served at 18°C. This wine is enjoyable young, but has an ageing potential of 5 to 7 years.

TASTING

The bouquet of ripe fruit, blackcurrant coulis, strawberry jam, spice, and violets shows that this is a great Vacqueyras. Smooth and rich on the palate with soft tannins that marries well with the liquorice flavours. Very long aftertaste confirming this wine's character and elegance.

FOOD PAIRINGS

This Vacqueyras makes a perfect accompaniment to veal chops with rosemary, mushroom risotto, cep omelette, or even chocolate mousse.

REVIEWS AND AWARDS



Médaille d'Argent

Concours des Grands Vins de France à Macon 2019 Argent



88-90/100

"Predominantly from old vines (over 50 years), the 2018 Vacqueyras Fontimple blends dried spices, garrigue and black cherries into an open-knit, medium to full-bodied effort that should be consumed over the next 4-5 years."

Joe Czerwinski, Wine Advocate





Argent

The Global Grenache Masters Argent



89-90/100

"Opaque ruby. High-toned red and dark berry, licorice and floral qualities on the nose. [...] The floral note repeats sstrongly on the penetrating, youthfully, tanninc finish, which leaves a hint of dark chocolate."

Vinous

