

Domaine Alain Chabanon "Esprit de Font-Caude" red 2019



Product price:

€198.00

Product features:

Area: LANGUEDOC

Winemaker: Alain Chabanon

Vintage: 2019

Appellation: Languedoc Montpeyroux

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 95/100

Cépage dominant: GSM (grenache, syrah, mourvèdre)

Product short description:

95/100 RVF: *L'Esprit de Font-Caude 2019 is a great wine, more concentrated, with chalky tannins, aniseed, and camphor notes, which will benefit from a few more years in the cellar.*

Product description:

PRESENTATION OF DOMAINE CHABANON
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Alain Chabanon "Esprit de Font-Caude" red 2019

RVF Guide to the Best Wines of France 2025 (Sept. 2024) : **95/100**. *L'Esprit de Font-Caude 2019 is a great wine, more concentrated, with chalky tannins, aniseed, and camphor, which will benefit from a few more years in the cellar.*

Technical Sheet written by the domaine

Cuvée flagship of the domaine, it is also the oldest part, composed of equal parts mourvèdre and syrah, with a touch of grenache, much elegance for this wine that sits between classicism and modernity.

Blend : 45% Syrah, 45% Mourvèdre, 10% Grenache.

Terroir and cultivation method : Poor, stony soils of clay-limestone type. The vines are cultivated biodynamically, under Demeter control, with complete soil plowing and total absence of fertilizer inputs.

Yield : 28/32 hectoliters/hectare.

Harvest : Manual only in the morning, in perforated crates

Vinification : After passing over the sorting table, transferred to the tank by gravity. No inoculation. Traditional vinification alternating punching down and pumping over. Maceration for 5 weeks. Pneumatic pressing.

Aging : 36 months, including 24 in large French oak casks.

Tasting advice: Open, or better, decant at least 2 hours before serving at a temperature of 15 to 17 °C.

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Food and wine pairings:

Beef daube with Montpeyroux wine

Bull fillet from Camargue in crust

Roasted hare with sauce

Venison medallions and braised chestnuts.