

Domaine Fontchêne "Antique" red 2023



Product price:

€150.00

Product features:

Area: PROVENCE

Winemaker: René MILAN

Vintage: 2023

Appellation: IGP Alpilles

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Alcool: 14

Product short description:

A great red from the Alpilles (a new eldorado for great southern wines) signed by Milan, a renowned name in southern viticulture (and organic) and for us a potential successor to the domaine Hauvette at much lower prices. Long aged at the domaine, this 2023 was released from the Fontchêne cellars in 2026. It is ready to drink but will keep for many years in the cellar.

Product description:

PRESENTATION OF THE DOMAINE FONTCHÊNE
+ ALL ITS OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine:

Nature of the soils: Clay-limestone, Rolled Pebbles

Grapes: Cabernet Sauvignon, Cinsault, Merlot, Syrah

Vinification / aging: Manual harvest in 15 kg crates. Destemming, vatting, and crushing of the grapes. Delicate extraction through short daily pump-overs. Alcoholic fermentation in stainless steel tanks, grape by grape, at controlled temperature. Maceration for 3 weeks. Aging in stainless steel tanks for 18 months.

Tasting: With a bright cherry color, this wine presents a very expressive nose of raspberry and sweet spices. The texture is fine and light with crunchy fruit and soft tannins. Particularly indulgent, it reveals on the palate aromas of blackcurrant, pepper, and a hint of thyme that gives it a refreshing character. With a beautiful tangy length, it concludes with a salivating finish. It will be the ideal companion for beef carpaccio, a charcuterie platter, or marinated grilled dishes. Best enjoyed not too warm, around 14 degrees.