



CHÂTEAU FONTENELLES

Renaissance 2016 AOP Cobières Rouge

Syrah 55% Grenache Noir 25% Vieilles Vignes Carignan 10% Morvèdre 10%

This bold, elegant red blend hails from the Cobières region of France, which produces rich and unique flavors from the varied soil types and microclimates within the region.

The wine's deep garnet color hints of the intense nose and flavors of fresh and cooked dark fruits. The subtly wooded vintage blossoms with discreet balsamic notes as it opens.

Vinification: Vinified in vats partly in whole grains (carbonic maceration) and partly by successive layers of Syrah and Grenache and left to mature for 12 months in French oak barrels.

Alcohol: 14%

Serve: The lively tannins and robust flavors of this vintage deliciously compliment any beef entrée, from steak tartar to barbeque, as well as duck dishes. Best served at cellar temperature, about 58° F/14° C.

