



## FONTIMPLE

RED

*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.*

No contractual illustration. Available in 2017.



### › ETHIC & FAIR

Growing grapes organically is important, but saving the planet is even more so! Our artisan winegrowers therefore decided to deepen their commitment by joining the Vignerons en Développement Durable («Winegrowers for Sustainable Development») association. Rhonéa is fully responsible for their wines from the vine to the glass and committed to ethical and equitable practices.



### › GRAPE VARIETIES\*\*

Grenache, Syrah & Mourvèdre.



### › 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.



### › WINEMAKING & AGEING METHODS

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



### › TASTING NOTES

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.



### › SOMMELIER'S SUGGESTIONS

This Vacqueyras makes a perfect accompaniment to veal chops with rosemary, cep omelette, or even chocolate mousse. Best served at 18°C. This wine is enjoyable young, but has an ageing potential of 5 to 7 years.



### › AWARDS

<b>GOLD</b>	Concours Général Agricole Paris	2017
<b>88-90/100</b>	Parker - Wine Advocate	2017
<b>Prize of excellence</b>	Vinalies Nationales	2017
<b>GOLD</b>	Concours Général Agricole Paris	2016
<b>SILVER</b>	IWC	2015
<b>89-90/100</b>	Vinous	2015

